

The **Cheese 2019** Day by Day
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Friday, September 20

9 a.m. - Bra -Giardini di Piazza Roma

Fridays for future at Cheese

Special Events - UNISG Events

Every Friday, for months, thousands of students follow the example set by Greta Thunberg, protesting their fear of the climate crisis and their frustration with government negligence of the environment. In a very short time, Fridays For Future have demanded the world's attention, and changed the conversation. Our food is a critical factor in the climate crisis, both as cause and victim, and every time we choose what to eat we have an influence on our global ecosystems. So, coinciding with the start of the Fridays for Future #global-strikeweek, we're marching together in Bra to make our voice heard: we need new agricultural policies which a respectful of the environment and make intensive, industrialized farming a thing of the past! March with us, together with herders, farmers, artisans, producers, all united to protest for the sake of biodiversity and the climate! #changeyour-foodstopclimatechange. All welcome!

10 a.m. - Bra - Piazza XX Settembre - University of Gastronomic Sciences stand

Breakfast with the producers

Tastings - UNISG Events

Ready to start your day at Cheese in the best possible way? Give yourself the right boost with the most important meal of the day – and have breakfast with a producer! UNISG students propose meetings with two or more producers to begin the day. Each day there are different producers present: discover who and book your place at the UNISG stand. September 21: Three UNISG alumni. Nicola Robecchi, co-founder of Wilden, a small company that selects plants for herbal infusions; Marta Miolo of Frutteto di Marta e Maria, who recovers old, semi-abandoned fruit trees; Luca Grasselli of Cascina Lago Scuro who produces cheese exclusively with the milk from pasture-raised animals. September 22: Antonio Conticello, a student of the three-year undergraduate degree University of Gastronomic Sciences, collaborates actively with Alaimo & Conticello, a family company which has been selling street food in Palermo since 1834. This breakfast will feature Sicilian desserts made with ricotta. September 23: Milk, yoghurt, butter and cream are some of the products of the Fusero farm, which, accompanied by fruit juices from Casa Matilda, make a great start to the day. These two Piedmontese farms also host UNISG study trips, and are based on the principles of clean energy, animal welfare and organic practices.

10.30 a.m. - Bra -Piazza Caduti per la Libertà

Cheese 2019 – Official inauguration and Slow Cheese awards

Special Events

We welcome you to the inauguration of the 12th edition of Cheese – Natural is possible. In 2019 the spotlight is on the diversity of natural cheese, which comes from the raw milk of

local breeds raised on pastures, and of the traditional knowledge of herders and cheesemakers. We begin to discuss this theme here at the inauguration of Cheese, which will then be developed over the four days of the event. We'll welcome the Fridays for Future march, a further reminder that young people in Bra and around the world demand a new politics which is respectful of the environment, and to put an end to intensive farming. We'll also announce our Slow Cheese award winners, given to those cheesemakers and herders who refuse modern shortcuts and resist the pressure of industry, the market and excessively-restrictive hygiene laws which don't take the reality of small-scale food production into consideration. *Free entry while seats last.*

11 a.m. - Bra - Cortile Scuole Maschili - Biodiversity House

Conserving traditions or just marketing? PDOs and PGIs in Europe

Conferences - Discover Biodiversity

Does the European system of geographic indications (PDOs and PGIs) help cheese and charcuterie production or limit it? Does it support artisan producers or obstruct them? Production protocols are fundamental for establishing rules and regulations but, depending on how they're designed, they may lead to extremely diverse results: either supporting conservation and promotion of small-scale traditional productions or becoming a marketing tool for the food industry and severing links between foods and their places of origin. An investigation by Slow Food on the PDO and PGI schemes in Europe for cheeses and charcuterie reveals a reality which is not always aligned with the original principles of the project. *Free entry while seats last.*

11 a.m. - Pollenzo - University of Gastronomic Sciences

Get into the Future of Food: Visit the University of Gastronomic Sciences

Guided Visits - UNISG Events

During Cheese the University of Gastronomic Sciences is open to all, giving you the opportunity to discover its courses and visit the campus. Booking is compulsory. Visits last around an hour and are delivered in Italian and English. It's easy to reach the campus from Bra by taking the bus Linea 2 (S. Matteo - Pollenzo - S. Matteo) or by taking the Bra - Pollenzo shuttles during Cheese. Click here for more on bus timetables and shuttles. The meeting point for campus visits will be at Piazza Vittorio Emanuele 9, Pollenzo, under the entrance arch of the Agenzia building. *Contact and bookings via the Cheese website. Repeated at 2 p.m. and 4 p.m.*

11.30 a.m. - Bra - Movicentro

Roundtable discussion #FoodForChange

Special Events - UNISG Events

Why organize a march for the climate during an event dedicated to cheese? Because the food system and the climate crisis are undeniably related, and ecosystem collapse is strongly influenced by what we eat. But how aware are we? The roundtable discussion #FoodForChange investigates these links, with speakers from across Italy and the world

who discuss not just the problem at hand, but what we can all do (and what we're already doing) to fight the climate crisis with our forks! Among the speakers, as well as producers, professors of the University of Gastronomic Sciences, we welcome Oliviero Alotto of Run before 2050, Marco Ruffino, Make it tasty, Greta Lab and PCup. *Free entrance. All welcome!*

**12 p.m. - Bra - Piazza XX Settembre - University of Gastronomic Sciences stand
Innovative educational approaches in European projects**

Presentation - UNISG Events

Is it possible to innovate our educational approach and the training of the next generation? There are active projects in Europe which suggest we can. Enhancing the co-creation of innovation and knowledge in agriculture, forestry and related bio-value chains, Nextfood wants to change our educational approach, from a traditional linear vision of knowledge-transfer to a circular process, in order to support a transition towards teaching and learning which is more student-oriented and participatory. The TEFSI project, meanwhile, promotes innovative teaching methods, materials, methods and instruments so as to increase the skills of university teachers, and therefore improve the quality and effectiveness of university teaching. *Presented by: Paola Migliorini, UNISG teacher; Natalia Rastorgueva, researcher. Free entry while seats last.*

**12.30 p.m. - Pollenzo - University of Gastronomic Sciences - Sensory Analysis Lab
Gorgonzola: love it or hate it? What if it depends on your DNA?**

Sensory analysis test - UNISG Events

Gorgonzola: love it or hate it? What if it depends on your DNA? Take part in a sensory analysis test at the University of Gastronomic Sciences in Pollenzo! You'll taste different types of Gorgonzola and learn to distinguish their sensory qualities. You'll also learn how sensitive you are to different tastes, and contribute to a scientific research project! *Free entry while seats last. You must reserve your place on the Cheese website. Sensory Analysis Lab at the University of Academic Sciences, Via Amedeo di Savoia 8, Pollenzo. Repeated at 2 p.m., 3.30 p.m., 5 p.m., 6 p.m.*

1 p.m. - Bra - Via Cavour - Vicino DiVino

Refined French goat cheeses and the hills of Tortona

Workshop

What happens when we put the various types of French goat cheese together with the wines of Tortona? You'll find out in this workshop. To taste, a selection of raw milk goat cheese—Buchette de Manon, Coeur du Berger, Tomme de Pebre d'Ai, Le Barriquet, Tomme Trecee—aged at the historic Maison Mons paired with the great wines of Walter Massa, an independent winemaker from Tortona who holds the distinction of having sparked a renaissance for the local grape variety: Timorasso. There are reds too: freisa, barbera

and crottina, paired with the more mature goat cheeses. Mons and Massa will both be present at the tasting. *Ticketed event. Book via the Cheese website.*

1.30 p.m. - Bra - Piazza XX Settembre - QBA – Quality Beer Academy

Food pairing – QBA beers and Parmigiano Reggiano

Partner Events - Tastings

A guided tasting of Parmigiano Reggiano of different ages chosen by the Consorzio Parmigiano Reggiano paired with different beers. *Event bookable at the QBA stand.*

2 p.m. - Pollenzo - University of Gastronomic Sciences - Sensory Analysis Lab

Gorgonzola: love it or hate it? What if it depends on your DNA?

Sensory analysis test - UNISG Events

For the description of this event see Friday September 20, 12:30 p.m. Repeated at 3.30 p.m., 5 p.m. and 6 p.m.

2 p.m. - Pollenzo - University of Gastronomic Sciences

Get into the Future of Food: Visit the University of Gastronomic Sciences

Guided Visits - UNISG Events

For the description of this event see Friday September 20, 11 a.m. Repeated at 4 p.m.

3 p.m. - Bra - Cortile Scuole Maschili - Biodiversity House

Good milk starts with grass

Conferences - Discover Biodiversity

Milk from cows that grazed freely on pastures and meadows rich in biodiversity have a complex sensory and biochemical profile which is indispensable for the production of high-quality raw milk cheese. And that's not all... milk for drinking which comes from grass-fed animals is of higher nutritional value than the milk we normally see on sale, produced on industrial farms where cows are fed corn, silage and all sorts of integrated compound feeds. In recent years researchers from the University of Turin and other international networks like the Raw Milk Producers Association have proposed alternatives to these corporate interests. The University of Gastronomic Sciences is dedicating a new course to the topic: a Master's in *Raw Milk and Cheese*. *Free entry while seats last.* Moderator: Silvia de Paulis, Slow Food Italy Executive Committee. Speakers:

- Andrea Cavallero, University of Turin (Italy)
- Claudia Masera, Cascina Roseleto, grass milk producer (Italy)
- Jonny Crickmore, Raw Milk Producers Association (UK)
- Maria Piochi, The University of Gastronomic Sciences of Pollenzo

3 p.m. - Bra - Via Cavour - Il caffè delle parole

Germany the brewery: beyond the stereotype, an extraordinary treasure

Partner Events - Presentation

Everyone knows German beer is synonymous with quality and tradition. For decades Germany has had a great influence on beer production around the world and to this day the very idea of beer - a stereotyped idea - coincides with the standards of German producers. In reality though, this idea is limited, and doesn't do justice to the great biodiversity of local German beer styles. Together with Marc Rauschmann of BraufactuM we'll explore how we can recover this priceless cultural heritage, its expression of local areas, production practices, raw ingredients and local tastes. *Free entrance while seats last.*

3 p.m. - Bra - Piazza XX Settembre - University of Gastronomic Sciences stand

Food in circulation. Starting with restaurants to change the economic paradigm

Presentation - UNISG Events

The linear production system creates the illusion of abundance but it's served on a fragile plate. Starting from food to develop a paradigm shift towards circular systems means highlighting the importance of biodiversity, communities, the quality of social and the substance of our actions. Circularity is the result of a need to rethink our systems. From the UNISG-supported project Life Foster to the collaboration with Tempi di Recupero: a round table discussion between university researchers and chefs working to develop a circular kitchen. Presented by: Franco Fassio, UNISG teacher. *Free entry while seats last.*

3 p.m. - Bra - Piazza XX Settembre - QBA - Quality Beer Academy

Belgian abbey beer

Partner Events - Tastings

In 1084 Saint Arnold of Soissons taught her monks how beer was a good way to stop the spread of diseases, as the water was often contaminated. We discover Belgian abbey beer and the history of Steenbrugge through a guided tasting of four such beers. *Event bookable at the QBA stand.*

3 p.m. - Bra - Piazza XX Settembre - Parmigiano Reggiano

Natural is possible: Italy, the USA and Turkey

Partner Events - Tastings

Parmigiano Reggiano meets the cheeses of Parish Hill Creamery (Vermont, USA) and Boğatepe Gravyer (Slow Food Presidium) from the highlands of Kars (Turkey). *Free tasting: first come, first served! You can also sign up in advance at the stand.*

3.30 p.m. - Pollenzo - University of Gastronomic Sciences - Sensory Analysis Lab

Gorgonzola: love it or hate it? What if it depends on your DNA?

Sensory analysis test - UNISG Events

For the description of this event see Friday September 20, 12:30 p.m. Repeated at 5 p.m. and 6 p.m.

4 p.m. - Bra - Principi di Piemonte - Auditorium CRB

Natural bread: Grain, flour, fermentation

Conferences

Leave aside the myths: if we think about the ingredients involved and the modern processes used to prepare it, bread is anything but simple. Grain and flour were used to make bread 12,000 years ago, while the history of fermentation stretches back 5000 years. Other ingredients and processes, however, have been introduced in relatively recent times; the sliced loaf of today is a world away from a natural grain of wheat. In choosing our bread, what cereals should we consider? What are ancient grains? What's the difference between white flour, reconstituted flour and wholemeal? Why, after decades of bread being made with refined flour, additives and "improvers", baked at excessive temperatures and leavened rapidly—should we now prefer bread made with sourdough and wholemeal flour? Is it just a question of flavor and aroma, or does it have something to do with our health, and indeed, the health of the planet? A meeting dedicated to the floury world of ancient grains, yeasts, and virtuous producers. **Moderator:** Tommaso Galli, journalist.

Speakers

- Pasquale Polito, of the Panificatori Agricoli Urbani project
- Pierluigi Binello, Molino Rosso, Corneliano d'Alba
- Angelo Carrilo, Venosta Valley Ur-Parrl (Slow Food Presidium)
- Paola Migliorini, teacher of agroecology at the University of Gastronomic Sciences
- Mara Ramploud, doctor of nutrition
- Stefano Vegetabile, producer at La Casa Rotta ecovillage

Free entry while seats last. Auditorium CRB Bra: via Adolfo Sarti, 8.

4 p.m. - Bra - Via Cavour - Vicino DiVino

Jura, Savoy, Switzerland: how to match mountain cheeses

Workshop

Buttery, herby, creamy, spicy, toasted: raw milk mountain pasture cheeses contain a world of surprising sensations, the result of their terroir, and the mastery of the producers and affineurs. In this workshop, we'll taste five cheeses from different regions, selected by the French affineur Hervé Mons paired with five wines chosen by Vicino DiVino. We'll taste:

- Cantal, cow's milk – Langhe Sauvignon Dives, G.B. Burlotto;
- Abondance, cow's milk – Sylvaner 2018, Sauer;
- Plancherin, goat's milk – Verduno Pelaverga 2018, Fratelli Alessandria;
- Gruyère, cow's milk – Gruner Veltliner 2017, Brundlmayer;

- Raw Milk Vacherin Fribourgeois (Slow Food Presidium), cow's milk – Barbaresco 2015, Pilone Nei Rivetti.

Ticketed event. Book via the Cheese website.

4 p.m. - Bra - IPC Velso Mucci - Workshop Rooms

Recovered gelato

Taste Workshop in Bra

A new “culture of recycling” is gaining ground across the world as people pay more attention to good practice in the kitchen. In reality it's an ancient art that's been rediscovered and updated for our modern food habits. “Recovered” gelato is an ice cream which recovers a flavor of memory of a local tradition, or an ice cream which uses waste products like cheese rinds or what's left on a bartender's shelf and transform them into creamy, delicious and irresistible gelato. In this Taste Workshop led by Carlo Catani, author of *Tempi di recupero (Recovery Times)* and founder of the eponymous project, we propose three types of gelato made sustainably, from the ingredients to the ice cream maker. The gelato is paired with Moscato grappa aged in oak barrels by Distileria Bocchino. *For bookings during the event, check availability at the Event Reception.*

4 p.m. - Bra - Liceo Scientifico Giolitti-Gandino - Workshop Rooms

Tour de France: historic cheeses conserved by fermiers

Taste Workshop in Bra

Our journey through French cheese biodiversity as protected by *fermiers* starts in Normandy, where a small group of producers makes Raw Milk Farmhouse Camembert and resists the dairy multinationals. We pass on to Burgundy next, with the Raw Milk Farmhouse Époisses, the last such cheese made in the traditional manner. Next, we have the Auvergne Salers Breed Cheeses produced from the milk of the Salers cow, with its red coat and lyre-shaped horns. We finish with the newest and smallest French PDO, and the first from the department of the Bouches-du-Rhône: the Rove Brousse Goat Cheese, an explosion of aromas and flavors from the sunny Mediterranean coast between Marseilles and Provence. The dinner will be paired with "Triple A" (Agriculturist, Artisan, Artist) wines selected by Velier of Genoa.

For bookings during the event, check availability at the Event Reception. This Taste Workshops has been designed exclusively for Slow Food members. The non-member cost includes the Slow Food member card, which will be given to you during Cheese. Liceo Scientifico Giolitti – Gandino: Via Fratelli Carando, 43.

4 p.m. - Pollenzo - Banca del Vino | Wine Bank - Workshop Rooms

The prince of wines meets the king of cheeses: Barbaresco and mountain Parmigiano Reggiano

Taste Workshop in Pollenzo

A selection of the finest labels of the prince of wines, Barbaresco, in combination with Parmigiano Reggiano from the mountains produced by Ferrari in Ossago Lodigiano. The event concludes with a plate by the Michelin-star chef Ugo Alciati of Guido Ristorante in Serralunga d'Alba, Fontanafredda. We'll taste the following Barbaresco wines:

Ronchi '15 Albino Rocca Barbaresco

- Asili '15 Michele Chiarlo Barbaresco
- Albesani Santo Stefano '15
- Castello di Neive Neive Staderi '15
- Collina Serragrilli Neive Valgrande '15
- Ca' del Baio Treiso Rombone '15 Fiorenzo Nada Treiso

Pollenzo, six kilometers from Bra, is the other main hub of Cheese 2019. A special shuttle service will take you from Bra to Pollenzo and back, so you can create your own program and move around easily without using a car. on September 19. For bookings during the event, check availability at the Event Reception. Banca del Vino: Piazza Vittorio Emanuele 13, Pollenzo.

4 p.m. - Pollenzo - University of Gastronomic Sciences

Get into the Future of Food: Visit the University of Gastronomic Sciences

Guided Visits - UNISG Events

For the description of this event see Friday September 20, 11 a.m.

4 p.m. - Bra - Piazza XX Settembre - University of Gastronomic Sciences stand

Personal Shopper

Guided Visits - UNISG Events

Guided tours of Cheese where you'll discover what's on offer. Cheese is a big event and it can be difficult to navigate, especially if it's your first time, so why not rely on the expertise of the students of UNISG to make the most of your visit? You'll be able to meet the producers in person, participate in tastings and get advice on the best delicacies to buy. *Tours start at the UNISG stand, with the possibility of specific and personalized tours.*

4.30 p.m. - Bra - Piazza XX Settembre - QBA - Quality Beer Academy

Water, malt and hops - The vision of Marc Rauschmann

Partner Events - Tastings

Water, malt and hops are the three pillars of German beer going back to 1516, when the famous Purity Law (Reinheitsgebot) was adopted. We'll discover how this combination of

three ingredients can give rise to such a diverse range of beers with the help of Master Brewer Marc Rauschmann.

Event bookable at the QBA stand.

5 p.m. - Bra - Cortile Scuole Maschili - Biodiversity House

At five o'clock... it's natural aperitivo time!

Discover Biodiversity - Tastings

Natural aperitivo: Local breeds who graze happily in the open air, animals whose meat is cured without nitrites or nitrates. Making natural charcuterie is possible, as well as being healthy and fair. We'll wash them down with the wines of Carussin and natural breads, in a tasty aperitivo to discover the finest natural charcuterie in production today. Moderator: Piero Sardo, President of *Slow Food Foundation for Biodiversity*. *Free entry - while seats last - with donations collected to support the Slow Food Foundation for Biodiversity.*

5 p.m. - Bra - Piazza XX Settembre - University of Gastronomic Sciences stand

Edible Education: gastronomy as a tool for growth

Presentation - UNISG Events

Mario Traina, a UNISG alumnus, tells the story of the birth of the Gastro-Education Community of Etnea, a project started with the idea to help young people in the suburbs of Catania to get ahead through cuisine: Edible Education. *Free entry while seats last.*

5 p.m. - Pollenzo - University of Gastronomic Sciences - Sensory Analysis Lab

Gorgonzola: love it or hate it? What if it depends on your DNA?

Sensory analysis test - UNISG Events

For the description of this event see Friday September 20, 12:30 p.m. Repeated at 6 p.m.

6 p.m. - Bra - Piazza XX Settembre - QBA - Quality Beer Academy

Sour beer: exploring the acidic side of beer

Partner Events - Tastings

Though they've only been rediscovered in recent years, sour beer made using mixed fermentation and spontaneous fermentation has a history which goes back centuries. Here we'll discover their history, characteristics and curiosities through a guided tasting of four sour beers.

Event bookable at the QBA stand.

6 p.m. - Pollenzo - University of Gastronomic Sciences - Sensory Analysis Lab

Gorgonzola: love it or hate it? What if it depends on your DNA?

Sensory analysis test - UNISG Events

For the description of this event see Friday September 20, 12:30 p.m.

7 p.m. - Bra - Cortile Scuole Maschili - Biodiversity House

Italian Presidia: 20 years of the cheesemaking revolution

Conferences - Discover Biodiversity

With 70 Presidia dedicated to cheese, Italy is the country with the greatest number of such projects. It's also the country where Slow Food has started a dairy revolution which gives raw milk the value it deserves and reaffirms the importance of biodiversity in cheesemaking. It's a value to be defended at every level, from the microbial variety of milk and plant biodiversity in the pastures to the variety of local animal breeds and the diversity of cheesemaking cultures who make hundreds of different cheeses with just three ingredients: milk, rennet and salt. Twenty years have passed since the presentation of the first cheese Presidium: Roccaverano. Today there are more than 500 across all continents. In 2019 Italy relaunches an ambitious challenge: to support the growth of natural cheese, and presents its new Presidium. *Free entry while seats last.*

Moderator: Serena Milano, Slow Food. Speakers:

- Andrea Bezzi, reference of the producers of the silter d'alpeggio Presidium, Lombardy
- Fabio Guerri, producer of the Giuncata dei Monti Reatini Presidia, Lazio
- Manuel Cosi, reference of the producers of razza rendena Presidium, Trentino Alto Adige
- Nerio Baratta, Slow Food head of the Mozzarella nella mortella Presidium, Campania
- Renzo Fantucci, Slow Food head of the ricotta salata della Valnerina presidium, Umbria
- Enrico Ponza, Slow Food head of the toumin dal Mel Presidium, Piedmont
- Paolo Ciapparelli, reference of the producers of the Furmàcc del Féen Presidium, Lombardy
- Giovanni Solerio, producer of the robiola di Roccaverano Presidium, Piedmont

7 p.m. Bra - IPC Velso Mucci - Workshop Rooms

The forms of whey

Taste Workshop in Bra

Whey is the liquid part of milk which separates from the curd during cheesemaking. Containing lactose, protein and mineral salts, some of it is reused to make starters (liquids rich in lactic ferments, which allow the process of turning milk into cheese to begin; this is how Parmigiano Reggiano is made, adding whey starter to partially skimmed milk from evening milking with whole milk from morning milking) and for the production of ricotta. This workshop is dedicated to all the forms of whey, where we'll taste: whey butter, classic ricotta, salted ricotta from Valnerina, Saras del fen (ricotta in Piedmontese and Valdostano dialect) and baked ricotta.

The forms of whey will be paired with Vermentino di Sardegna Giunco 2018 and Isola dei Nuraghi Bianco Passito Orodoro 2017 by Cantina Messa of Sant'Anna Arresi. *For bookings during the event, check availability at the Event Reception. IPC Velso Mucci: Via Craveri, 8*

7 p.m. Bra - Liceo Scientifico Giolitti–Gandino - Workshop Rooms

God save the cheese!

Taste Workshop in Bra

The United Kingdom has an important dairy tradition which features some of the biggest names in world cheese. Unfortunately, many of these are slowly disappearing, and there remain few producers who make them according to their original recipe, i.e. using raw milk. In a tasting presented by Neal's Yard Dairy we'll discover:

- Lancashire, produced with raw cow's milk in the county of the same name
- Cheshire, a "cross" between Cheddar and Feta—crumbly and savory, but not humid—made with raw cow's milk in the county of the same name
- Wensleydale (of *Wallace and Gromit* fame) soft and crumbly, made with raw cow's milk, in the Ribblesdale valley in Yorkshire by a single surviving producer
- Red Leicester, the industrial version of which is light years away from the artisanal version, made with raw cow's milk in the Sparkenhoe region of Leicestershire by a single surviving producer
- Caerphilly, like a fresh and moist Cheddar—the industrial version is much harder—made with raw cow's milk in Wales by two remaining traditional producers. One of the many cheeses requested in the famous Monty Python *Cheese Shop* sketch.

The cheeses will be paired with a selection of spirits by Velier of Genoa. *For bookings during the event, check availability at the Event Reception. Liceo Scientifico Giolitti – Gandino: Via Fratelli Carando, 43.*

7 p.m. - Pollenzo - Banca del Vino | Wine Bank - Workshop Rooms

Between the pastures and vineyards of Lombardy

Taste Workshop in Pollenzo

The products of mountain dairies, commonly known as "malga" in Italian, offer the best guarantee of naturalness in cheese: healthy animals feeding on fresh grass, whose milk is worked with traditional processes. Here we're tasting extraordinary cheeses like the Bagolino Bagòss and the Historic Rebel (both Slow Food Presidia), Strachitunt (Ark of Taste), Formai de Mut and Silter, all proud standard-bearers for natural cheese in Lombardy. In this tasting each cheese is matched with a wine from the same region:

- Bagolino Bagòss - Maurizio Zanella Rosso Ca' del Bosco
- Historic Rebel - Valtellina Superiore Grumello Rocca de Piro '15 Arpepe
- Strachitunt - Moscato di Scanzo, Azienda agricola Biava
- Formai de mut - Chardonnay Santissima Annunciata Bellvista
- Silter - San Valentino 2017 Togni Rebaioli

Pollenzo, six kilometers from Bra, is the other main hub of Cheese 2019. A special shuttle service will take you from Bra to Pollenzo and back, so you can create your own program and move around easily without using a car. For bookings during the event, check availability at the Event Reception. Banca del Vino: Piazza Vittorio Emanuele 13, Pollenzo.

7 p.m. - Bra - Piazza XX Settembre - University of Gastronomic Sciences stand

Aperitivo with the producers

Tastings - UNISG Events

What better way to end a day at Cheese than a delicious aperitivo? Taste extraordinary foods and first-class drinks while their producers tell you about them in person. Come and discover the stories behind these unique producers to understand how they concoct such wonderful gastronomy. September 20: Antonio Conticello, a student of the three-year undergraduate degree at the University of Gastronomic Sciences, collaborates actively with Alaimo & Conticello, a family company which has been selling street food in Palermo since 1834. Fried breaded balls of cream, chickpea fritters, and lots of other specialties from Sicily. September 21: The Ark of Taste is a project by Slow Food and the University of Gastronomic Sciences which gathers products at risk of extinction which belong to the cultures and traditions of the whole planet. Some UNISG students from Puglia will give you a taste of the cheeses from their region which are on the Ark. Cheeses are accompanied by wines from the same region. September 22: Lorenzo Borgo, a UNISG alumnus, has gone on to found Borgo Affinatori in Asti. Come and taste some of the finest cheeses of the region and find out more about the work of an affineur.

8.30 p.m. - Pollenzo - Albergo dell'Agenzia - Ristorante Garden

Back to the Future: Return of the Alumni

Dinner Dates

Three former students at the University of Gastronomic Sciences who've decided to put their studies into action in osterias—all featured in the Slow Food guide *Osterie d'Italia*—reinventing their kitchens with fresh ideas, exceptional raw ingredients and technical skills behind the stove. This unmissable dinner is your chance to sample cuisine from three different Italian regions: the Osteria of the Pavesi brothers in Podenzano, Emilia-Romagna, Cascina Lago Scuro run by Luca Grazielli and his family in Stagno Lombardo, Lombardy, and Andrea Riboni's Locanda Solagna in Quero Vas, Veneto. We start with an aperitivo of traditional products from each region—cheeses, charcuterie, sauces, giardiniera (pickled relish)—then continue with the most representative dishes of these young businesses:

- the "rice bomb" - Osteria;
- Capéi del Prete pasta with mushrooms and Blu61 cheese, cooked grape must and grilled duck - Locanda
- Solagna;
- Grilled beef, prepared with meat from animals raised in-house, vegetable terrine - Cascina Lago Scuro.

We finish with three traditional desserts. The food will be paired with the prestigious wines of Cantine Bertani in Valpolicella, with particular focus on Amarone. *Pollenzo, six kilometers from Bra, is the other main hub of Cheese 2019. A special shuttle service will take you from Bra to Pollenzo and back, so you can create your own program and move*

around easily without using a car. For bookings during the event, check availability at the Event Reception.

8.30 p.m. - Pollenzo - University of Gastronomic Sciences - Academic Tables

Getting the Goat: from meat to cheese

Dinner Dates

A collaborative dinner focused on goat cheese and goat meat, presented by James Whetlor and Alessandro Grano of the UK. James Whetlor started his project Cabrito to educate people about consuming 'kid' goat meat and to reintroduce "waste" products from British dairy production back into the food system. To do this, he supported the Heritage Foods campaign Goatober, helping to spread it throughout Europe and participating in numerous events in Italy, Spain, Ireland, the Netherlands, Germany and the UK. For cheese, we leave you in the capable hands of Alessandro Grano of La Fromagerie, who brings his careful focus on seasonality and high-quality ingredients from London to Bra via Puglia.

Menu:

- Amuse-bouche Goat charcuterie with Piedmontese giardiniera
- Orecchiette pasta with goat ragu Goat shoulder, borlotti beans, roasted Carmagnola peppers and beetroot
- Board of goat cheeses
- Artisanal ice cream made with goat's milk, thyme and honey

The dinner will be paired with: Franciacorta Rosé Millesimato, Sebino rosso, Curtefranca rosso and Sebino passito by the Consorzio Franciacorta. To open and close the dinner there'll be cocktails by Pallini and Barentsz.

Pollenzo, six kilometers from Bra, is the other main hub of Cheese 2019. A special shuttle service will take you from Bra to Pollenzo and back, so you can create your own program and move around easily without using a car. For bookings during the event, check availability at the Event Reception.

8.30 p.m. - Bra - Piazza XX Settembre - University of Gastronomic Sciences stand

How recovered gelato is made

Tastings - UNISG Events

Some of the greatest gelato-makers from Italy and beyond tell us about their ideas of recovered gelato. There are three themes: forgotten fruits and wild herbs; recovered traditions and the tastes of memory; and products at the end of their life cycle. There'll be an alcoholic gelato aperitivo which mixes recovered traditions and classic cocktails, presented by Stefano Guizzetti of Ciacco and other leaders of the ice cream scene. Event organized by Carlo Catani, ex-director of the University of Gastronomic Sciences and author of the book *Tempi di recupero* (Recovery Time). *Free entry while seats last.*

9 p.m. - Bra - Piazza Spreitenbach - Assopiemonte Dop & Igp – Regione Piemonte | Palco Sergio Berardo presents La Quimera

Shows

As part of the presentation of Terres Monviso, of which the Festival Occit'amo is a central part, we present the musical culture of the Occitan Valleys of Italy with Sergio Berardo. It's a journey back through time with the songs and dances in *lenga d'òc* that have been seen and heard in those valleys at least since Medieval times, and which keep an authentic popular culture alive to this day. The repertoire is a mix of traditional pieces and songs by Sergio Berardo's band Lou Dalfin. With: Sergio Berardo, Riccardo Serra, Carlo Revello, Roberto Avena, Enrica Bruna *Presented by Terres Monviso – Cross-border reserve of the Monviso biosphere. Free entry while seats last.*

9 p.m. - Bra - Piazza XX Settembre - Sigaro Toscano

Beppe Rinaldi, a cigar and friends

Workshop

A meeting to remember Beppe Rinaldi, aka the "Citric", the critical and caustic free spirit from Barolo. The last anarchist in the cellar, in a land increasingly dominated by investors, where artisan winemakers are ever harder to find. We'll talk about the man with his daughters Marta and Carlotta with their Barolo, Ezio Cerruti brings the sparkling and Silvio Pistone provides pure sheep's milk cheeses. To complete the picture, the smoke of Toscano Cigars. *You must be at least 18 years old to attend this tasting. For bookings during the event, check availability at the Event Reception.*

Saturday, September 21

10 a.m. - Bra - Piazza XX Settembre - University of Gastronomic Sciences stand

Breakfast with the producers

Tastings - UNISG Events

Ready to start your day at Cheese in the best possible way? Give yourself the right boost with the most important meal of the day – and have breakfast with a producer! UNISG students propose meetings with two or more producers to begin the day. Each day there are different producers present: discover who and book your place at the UNISG stand. September 21: Three UNISG alumni. Nicola Robecchi, co-founder of Wilden, a small company that selects plants for herbal infusions; Marta Miolo of Frutteto di Marta e Maria, who recovers old, semi-abandoned fruit trees; Luca Grasselli of Cascina Lago Scuro who produces cheese exclusively with the milk from pasture-raised animals. September 22: Antonio Conticello, a student of the three-year undergraduate degree University of Gastronomic Sciences, collaborates actively with Alaimo & Conticello, a family company which has been selling street food in Palermo since 1834. This breakfast will feature Sicilian desserts made with ricotta. September 23: Milk, yoghurt, butter and cream are some of the products of the Fusero farm, which, accompanied by fruit juices from Casa Matilda, make a great start to the day. These two Piedmontese farms also host UNISG study trips, and are based on the principles of clean energy, animal welfare and organic practices.

11 a.m. - Bra - Cortile Scuole Maschili - Biodiversity House

Apiculture and agriculture: the role of pollinators in the Common Agricultural Policy

Conferences - Discover Biodiversity

Over 75% of the cultivated food which ends up on our tables is dependent on pollination. Although their importance for the protection of biodiversity and the possibility food production is recognized, our pollinators and their diversity are gravely threatened by intensive agriculture, pesticides and monocultures. How is the process of reforming the Common Agricultural Policy (which should become effective in 2021) confronting this threat to the survival of pollinators? What would a CAP that made protecting pollinators a priority look like? What would its implications be for biodiversity and the environment? Representatives from the EU discuss the issue with associations from Italy and other European countries. At the end of the meeting we present beekeepers from Slow Food Presidia who won the *3 Gocce d'oro* (Three drops of gold) award for Italian honeys in 2019. *Free entry while seats last.* Moderator: Francesco Sottile, Slow Food Italy Executive Committee. Speakers:

- Fabien Santini, Directorate-General for Agriculture and Rural Development of the European Commission
- Henriette Christiansen, Pan-Europe
- Francesco Panella, BeeLife
- Alberto Contessi, National Honey Observatory
- Peter Neumann, President of Coloss

11 a.m. - Bra - Principi di Piemonte - Auditorium CRB

Natural Cheese: From pastures and breeds to raw milk and natural starters

Conferences

To take things to an extreme, natural cheese and industrial cheese are the two antipodes of the dairy world. While the first category—a tiny percentage of cheeses found on the market today—convey a profound relationship with their place of origin, and infinite layers of aroma and flavor, the second—accounting for the vast majority of cheese on sale—represent the standardization and homogenization of taste. The origins of cheese lie in the fresh grass and hay of pastures and meadows, an animal breed that lives in harmony with its environment, milk which is naturally rich in lactic bacteria which is worked with raw, soon after milking. Then there's the expertise of the cheesemaker, who doesn't use selected starter cultures to initiate the fermentation process, but the natural starter derived from raw milk or the remaining whey from the previous days' work. Industrial cheeses start with milk from a few breeds selected for their high productivity and fed with corn silage. This milk is then transported far from its place of origin, pasteurized to eliminate bacteria count, and selected lactic ferments (starter cultures) are added to supplement its microbial flora. What challenges and risks face those who choose to make natural cheese? What are the advantages for the consumer prepared to pay a higher price for it? And beyond questions of taste, what are the implications of natural cheese for our health, our society and our environment? Moderator: Luca Martinelli, journalist

Speakers

- David Asher, cheesemaker and author of *The Art of Natural Cheesemaking*
- Andrea Cavallero, professor of Alpiculture at the University of Turin
- Giampaolo Gaiarin, Fondazione Edmund Mach, coordinator of Slow Food Presidia in Trentino
- Patrick Mercier, producer of Natural Farmhouse Camembert (Slow Food Presidium)
- Bronwen Percival, co-author of *Reinventing the Wheel: Milk, Microbes and the Fight for Real Cheese* and co-founder of MicrobialFoods.org, and technical manager at Neal's Yard Dairy (UK)
- Piero Sardo, President of the Slow Food Foundation for Biodiversity

Free entry while seats last. Auditorium CRB Bra: via Adolfo Sarti, 8.

11 a.m. - Bra - Piazza XX Settembre - University of Gastronomic Sciences stand

Personal Shopper

Guided Visits - UNISG Events

Guided tours of Cheese where you'll discover what's on offer. Cheese is a big event and it can be difficult to navigate, especially if it's your first time, so why not rely on the expertise of the students of UNISG to make the most of your visit? You'll be able to meet the producers in person, participate in tastings and get advice on the best delicacies to buy. *Tours start at the UNISG stand, with the possibility of specific and personalized tours.*

11 a.m. - Pollenzo - University of Gastronomic Sciences

Get into the Future of Food: Visit the University of Gastronomic Sciences

Guided Visits - UNISG Events

During Cheese the University of Gastronomic Sciences is open to all, giving you the opportunity to discover its courses and visit the campus. Booking is compulsory. Groups of more than 8 people must contact info_student@unisg.it or +39 0172 458574 and book at least 48 hours before the intended visit date. Visits last around an hour and are delivered in Italian and English. It's easy to reach the campus from Bra by taking the bus Linea 2 (S. Matteo - Pollenzo - S. Matteo) or by taking the Bra - Pollenzo shuttles during Cheese. Click here for more on bus timetables and shuttles. The meeting point for campus visits will be at Piazza Vittorio Emanuele 9, Pollenzo, under the entrance arch of the Agenzia building. *Contact and bookings via the Cheese website.*

Repeated at 2 p.m. and 4 p.m.

11.30 a.m. - Bra - Piazza XX Settembre - University of Gastronomic Sciences stand

Raw Milk and Cheese: the new Master's degree at the University of Gastronomic Sciences

Presentation - UNISG Events

UNISG and Slow Food have created a new master's degree that will be dedicated exclusively to the world of raw milk and cheese making. The course, an annual degree held in English, will cover the whole milk supply chain, from the animal and the importance of its nutrition and well-being, to the transformation of milk into cheese and dairy products, to the ageing process of the cheese. At the same time, sales and consumer perception towards the great variety of existing products will be discussed as well. *Free entry while seats last.* Presented by Maria Piochi, coordinator of the Master's degree.

12.30 p.m. - Pollenzo - University of Gastronomic Sciences - Sensory Analysis Lab

Gorgonzola: love it or hate it? What if it depends on your DNA?

Sensory analysis test - UNISG Events

Gorgonzola: love it or hate it? What if it depends on your DNA? Take part in a sensory analysis test at the University of Gastronomic Sciences in Pollenzo! You'll taste different types of Gorgonzola and learn to distinguish their sensory qualities. You'll also learn how sensitive you are to different tastes, and contribute to a scientific research project! *Free entry while seats last. You must reserve your place on the Cheese website. Sensory Analysis Lab at the University of Academic Sciences, Via Amedeo di Savoia 8, Pollenzo. Repeated at 2 p.m., 3.30 p.m., 5 p.m. and 6 p.m.*

1 p.m. - Bra - Via Cavour - Vicino DiVino

British cheese and Barolo wine

Workshop

Five British cheeses—Highfields, Hafod, Stoneback Wensleydale, St James and Raw Milk Stichelton (Slow Food Presidium)—aged by the iconic English affineurs of Neal's Yard

Dairy go head to head with the wines of historic Barolo winemaker G.D. Vajra. On one side, a wide-ranging tasting of the British cheesemaking tradition, and on the other, a series of labels that represent the great winemaking traditions of the Langhe. The tasting is led by Brownwen Percival, buyer for Neal's Yard, and Francesca Vaira. *Ticketed event. Book via the Cheese website.*

1 p.m. - Bra - IPC Velso Mucci - Workshop Rooms

Lombardy: forms of milk from the Alps to the plains

Taste Workshop in Bra

While Italian cheeses often have names that can be immediately connected with their identity, they are just as many Italian cheeses with simple names like "formaggio", "cacio", "formaggella" or "formaggino", which all mean, more or less, "cheese". This doesn't mean they lack character, of course, or that they don't have an individual story of landscapes, breeds, techniques and people, stretching from the Alps to the plains. We've chosen five such Italian cheeses, all made with raw milk and native ferments, produced with the milk from animals reared on grass and hay. We'll taste:

- the formaggella of Parco Sud, Zelo Buon Persico (Milan);
- the formaggella of Stagno Lombardo (Cremona);
- the formaggio of Prati Parini in Sedrina (Bergamo);
- the misto capra of Val Veddasca (Varese);
- the formaggio of Case di Viso in Ponte di Legno (Brescia).

The cheeses will be paired with Sforzato di Valtellina DOCG 2016 and Sassella Valtellina Superiore DOCG 2016 as selected by Gruppo Italiano Vini. *For bookings during the event, check availability at the Event Reception. IPC Velso Mucci: Via Craveri, 8*

1 p.m. - Bra - Liceo Scientifico Giolitti-Gandino - Workshop Rooms

Netherlands: cheese from the polders

Taste Workshop in Bra

You can't talk about Dutch cheese without mentioning the *polders*. It is here, in boundless meadows crisscrossed by a network of canals that run through fields rich in white clover and ryegrass, that cattle breeding has historically been the most important and sometimes the only agricultural activity. Today, in the Netherlands, most milk is mostly produced in large quantities, and only a small percentage of dairy production comes from small-scale farms. The workshop focuses on two Slow Food Presidia, with different levels of aging:

- Traditional Boeren Leyden, cow's milk cheese to which cumin seeds are added to make the cheese easier to cut, while the rind is coated with a thin film of reddish-brown paste made from annatto seeds;
- Aged Artisanal Gouda, which ages for a minimum of two years and up to four, and which has to compete with numerous industrial imitations;
- Raw Milk Edam, of which only one producer remains;
- the cheese of the Zeeland Friesian Dairy Sheep.

The cheeses will be paired with Cometa 2018 and Etna Bianco 2018 by Planeta of Menfi, Sicily. *For bookings during the event, check availability at the Event Reception. Liceo Scientifico Giolitti – Gandino: Via Fratelli Carando, 43.*

1 p.m. - Bra - Piazza XX Settembre - University of Gastronomic Sciences stand

Valle d'Aosta: a mountain of excellence

Presentation - Tastings - UNISG Events

The region of Valle d'Aosta has a great dairy tradition. Many cheeses produced in the region and recognized throughout the world thanks to the ability of local producers. Andrea Mantegazza, a 1st year graduate degree in Food, Innovation and Management at the University of Gastronomic Sciences, will tell you everything you need to know about this sometimes-undervalued land which is rich in history, culture and cheese! There will be a tasting of typical cheeses from Valle d'Aosta. *Free entry while seats last.*

1 p.m. - Pollenzo - Banca del Vino | Wine Bank - Workshop Rooms

Gargano, Friuli Venezia Giulia and Monferrato: Presidia Cheeses and wines from the same area

Taste Workshop in Pollenzo

Gargano Caciocavallo Podolico made from the milk of the Podolica cow and goat cheeses like the Cacioricotta and Canestrato made from the milk of the Gargano Goat mark the beginning of a journey from Presidium to Presidium, starting in Puglia and heading north. After Gargano we move to Friuli Venezia Giulia, where the Çuç di Mont cheese is made exclusively with summer milk from cows that graze on mountain pastures and the Latteria Turnaria cheese is produced with raw milk from small local dairies and without the use industrial ferments. We then move to Monferrato, where the Robiola di Roccaverano represents the only historically Italian goat cheese and Montébore is made in wedding-cake shape.

Each product is combined with a wine from the same area:

- Gargano, with Catapanus '18 made with white bombino grapes and Casteldrione '16 made with red Nero di
- Troia grapes by Cantine D'Alfonso Del Sordo
- Friuli Venezia Giulia, with Rosazzo Bianco Terre Alte '13 by Livio Felluga and Merlot Vistorta '02 Vistorta
- Monferrato, with Alta Langa Metodo Classico Pas Dosé Cocchi and Barbera d'Asti Alfiera '03 Marchesi Alfieri

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1.30 p.m. - Bra - Piazza XX Settembre - QBA – Quality Beer Academy

Food pairing – QBA beers and Guffanti cheeses

Partner Events - Tastings

Guided tasting of cheeses selected by the legendary affineur from Arona, Guffanti, together with a number of beers. *Event bookable at the QBA stand.*

2 p.m. - Pollenzo - University of Gastronomic Sciences

Get into the Future of Food: Visit the University of Gastronomic Sciences

Guided Visits - UNISG Events

For the description of this event see Saturday September 21, 11 a.m. Repeated at 4 p.m.

2 p.m. - Pollenzo - University of Gastronomic Sciences - Sensory Analysis Lab

Gorgonzola: love it or hate it? What if it depends on your DNA?

Sensory analysis test - UNISG Events

For the description of this event see Saturday September 21, 12:30 p.m. Repeated at 3.30 p.m., 5 p.m. and 6 p.m.

3 p.m. - Bra - Cortile Scuole Maschili - Biodiversity House

French Naturals

Conferences - Discover Biodiversity

Slow Food Presidia in France are natural! From the Presidium for Raw Milk Camembert, which unites *fermier* producers of France's most famous cheese in a natural cheesemaking alliance, to Gwell cheese from the Breton Pie Noire cow, which promotes an ancient local breed whose raw milk is fermented with natural yeasts. Then there's the mountain cheeses of the Pyrenees, which have been *au naturelle* for centuries. *Free entry while seats last.*

Moderator: Gilles Fumey, geographer and journalist of Libération. Speakers:

- *Patrick Mercier e Janine Lelouvier, Natural Camembert fermier Presidium (France)*
- *Jean-Bernard Maitià - Basque Pyrenees Mountain Cheeses Presidium (France)*
- *Nicolas Floret, Project contact person for natural cheeses France*
- *Thibaut Fagonde, director*

3 p.m. - Bra - Via Cavour - Il caffè delle parole

IPA: the legendary story of the world's most famous beer style

Partner Events - Presentation

Indian Pale Ale (IPA), born in London in the 18th century for the colonial market from which it takes its name, was once at risk of extinction. But the explosion in the number of American craft breweries has been their renaissance, making IPAs more modern, thanks especially to the use of local hops. Today IPAs and all their subcategories are the most widespread artisanal beers in the world. With Matt Brynildson, *head brewer* at Firestone Walker, we'll cover their history, the current state of affairs and what the future holds for the hoppiest of beers! *Free entrance while seats last.*

3 p.m. - Bra - Piazza XX Settembre - University of Gastronomic Sciences stand
Nomadic pastoralism and cheesemaking: new frontiers and case studies
Presentation - UNISG Events

A round table discussion which aims to put the critical and innovative aspects, as well as the social, cultural and ethnographic implications of virtuous nomadic pastoralism under the spotlight. *Presented by Maria Piochi and Gabriele Volpato, UNISG teachers. Free entry while seats last.*

3 p.m. - Bra - Piazza XX Settembre - QBA - Quality Beer Academy
Rodenbach: Mixed fermentation
Partner Events - Tastings

The Rodenbach family contains some of the protagonists of Belgian history. They took part in the Napoleonic wars, the country's independence, and naturally, at the beginning of the 19th century, in the founding of a brewery. Today, the Rodenbach brewery continues to produce unique beers which are aged for two years in oak barrels.

Event bookable at the QBA stand.

3.30 p.m. - Pollenzo - University of Gastronomic Sciences - Sensory Analysis Lab
Gorgonzola: love it or hate it? What if it depends on your DNA?
Sensory analysis test - UNISG Events

For the description of this event see Saturday September 21, 12:30 p.m. Repeated at 5 p.m. and 6 p.m.

4 p.m. - Bra - Via Cavour - Vicino DiVino
Among the greats: British cheeses, French, Italian and German wines
Workshop

Discover the various nuances of UK cheese production in a tasting led by Bronwen Percival, buyer for Neal's Yard, historic affineurs of London, in collaboration with the sommeliers of Bra's newest wine bar, Vicino DiVino. Five British cheeses are paired with five wines from France, Italy and Germany. We'll taste:

- Highfields, goat's milk – Langhe Nascetta 2017, Rivetto dal 1902;
- Hafod, cow's milk – Champagne Bdn Armorial, Waris Hubert;
- Stonebeck Wensleydale, cow's milk – Mersault 2016, Christian Bellang & Fils;
- Raw Milk Stichelton (Slow Food Presidium) cow's milk – Le Serre Nuove dell'Ornellaia;
- St James, sheep's milk – Riesling 2010, Querbach.

Ticketed event. Book via the Cheese website.

4 p.m. - Bra - IPC Velso Mucci - Workshop Rooms

Buffalo and chocolate

Taste Workshop in Bra

Chocolate goes well with everything! You can match it with red meat, fish, spices, fresh fruit or dry, and obviously with cheese.

Silvia Federica Boldetti, Pastry Queen 2016, has dedicated her life to her two great passions, pastry and writing. She'll guide us on a novel food pairing, where we experiment a diverse range of chocolates with as many types of buffalo milk cheese. Among the chocolates we'll taste are white, gold, ruby (the fourth chocolate category, pink and sour), milk, elipse (an almost savory milk chocolate containing just 1% sugar), dark, and cocoa mass (without sugar). These will be matched with buffalo milk products made by Barlotti: butter, ricotta, mozzarella, treccia, smoked treccia, scamorza and smoked scamorza. The food will be paired with a selection of vermouths selected by the Vermouth Institute of Turin. *For bookings during the event, check availability at the Event Reception. This Taste Workshops has been designed exclusively for Slow Food members. The non-member cost includes the Slow Food member card, which will be given to you during Cheese. IPC Velso Mucci: Via Craveri, 8*

4 p.m. - Bra - Liceo Scientifico Giolitti-Gandino - Workshop Rooms

Ark of Taste cheeses and European Presidia

Taste Workshop in Bra

To date there are over 450 cheeses and dairy products on board the Ark of Taste, coming from every continent, and 102 Presidia dedicated to the world of milk and cheesemaking. In this workshop we offer a small panorama of Ark of Taste cheeses and European Presidia cheeses. We'll taste:

- Spain: Tupi (Ark of Taste), a traditional fermented cheese made in the Catalanian Pyrenees. It is prepared using sheep milk, aguardiente (or another strong liquor) and olive oil. These are mixed and left to ferment in a small clay jars called tupi, from which the cheese takes its name.
- United Kingdom: Artisanal Somerset Cheddar (Slow Food Presidium), produced with raw cow's milk, it has a richly moldy brownish gray rind and an intensely hay-yellow curd. The texture is firm yet buttery, and the curd has flavors of caramelized milk, hazelnut, and bitter herbs. Today only three dairies make produce it using the traditional technique.
- Norway: Pultost (Slow Food Presidium), a sour milk cheese made from cow's milk without the use of rennet. The milk is skimmed immediately after milking, while it is still warm. Adding a self-produced culture of old strains of lactic bacteria starts the acid coagulation. Traditionally the maturation took place in wooden containers called nøler. The unique taste of pultost results from the addition of salt and caraway seeds, which stop the process of fermentation.

The cheeses will be accompanied by Lesachtal Bread (Slow Food Presidium) and Chardonnay "Vigna San Francesco" Perricone "Guarnaccio"; Grillo "Moza" and Syrah "La Monaca"

by Tasca d'Almerita, Sicily. *For bookings during the event, check availability at the Event Reception. Liceo Scientifico Giolitti – Gandino: Via Fratelli Carando, 43.*

4 p.m. - Pollenzo - Banca del Vino | Wine Bank - Workshop Rooms

Taste Artisans: Vittorio Beltrami meets Ampelio Bucci

Taste Workshop in Pollenzo

Accompanied by the great Vittorio Beltrami, who has dedicated his life to cheesemaking, we'll taste some of the finest specialties of this cheese artist. The agricultural traditions of the Bucci family have their roots in ancient times, too, a company dedicated to the organic production of two great wines from the Marche: Verdicchio dei Castelli di Jesi and Rosso Piceno.

Together with the cheeses we'll taste:

- Rosso Piceno Pongelli '07 Bucci;
- Rosso Piceno Pongelli '14 Bucci;
- Rosso Piceno Pongelli '16 Bucci;
- Verdicchio dei Castelli di Jesi Classico Riserva Villa Bucci '07 Bucci;
- Verdicchio dei Castelli di Jesi Classico Riserva Villa Bucci '10 Bucci;
- Verdicchio Dei Castelli di Jesi Classico Riserva Villa Bucci '14 Bucci.

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Bra to Pollenzo and back, so you can create your own program and move around easily without using a car. For bookings during the event, check availability at the Event Reception. Banca del Vino: Piazza Vittorio Emanuele 13, Pollenzo.

4 p.m. - Pollenzo - University of Gastronomic Sciences

Get into the Future of Food: Visit the University of Gastronomic Sciences

Guided Visits - UNISG Events

For the description of this event see Saturday September 21, 11 a.m.

4.30 p.m. - Bra - Piazza XX Settembre - QBA – Quality Beer Academy

A journey to Pajottenland, home of Lambic – a lesson with Karel Boon

Partner Events - Tastings

Pajottenland is an agricultural region south of Brussels, home to one of the most complex and appreciated brewing traditions in the world: Lambic. Karel Boon of Brouwerij Boon tells us about the history and characteristics of Lambic through a guided tasting of some of the beers produced by his family-owned company. *Event bookable at the QBA stand.*

5 p.m. - Bra - Cortile Scuole Maschili - Biodiversity House

At five o'clock... it's natural aperitivo time!

Discover Biodiversity - Tastings

Natural aperitivo. From Vermont to Brittany to the Valle Sabbia, land of Bagolino Bagoss... This is the perfect chance to taste a rich selection of natural cheeses from across the world, accompanied with sourdough breads and the wines of Carussin. *Free entry - while seats last - with donations collected to support the Slow Food Foundation for Biodiversity.*

5 p.m. - Pollenzo - University of Gastronomic Sciences - Sensory Analysis Lab

Gorgonzola: love it or hate it? What if it depends on your DNA?

Sensory analysis test - UNISG Events

For the description of this event see Saturday September 21, 12:30 p.m. Repeated at 6 p.m.

5 p.m. - Bra - Piazza XX Settembre - Sigaro Toscano

Toscano Cigars meet the Moscato Passito di Loazzolo and cheeses selected by Eros Beuratti Workshop

It's the smallest DOC (*denominazione d'origine controllata*, or controlled designation of origin) in Italy, approved in 1992. Loazzolo Passito is rare sweet wine, produced exclusively with moscato grapes which are dried, potentially affected by noble rot, cultivated in the local area of the town in the Langhe near Asti. Gianni Scaglione of Forteto della Luja presents Piasa Rischei, Moscato Passito from late harvest. It's served together with Holzhofer, a raw milk cow's cheese aged 15 months, and with goat's milk robiola, both selected by Eros Beuratti, affineur at La Casera. To complete the picture, Toscano Cigars. *You must be at least 18 years old to attend this tasting. For bookings during the event, check availability at the Event Reception.*

5 p.m. - Bra - Piazza XX Settembre - University of Gastronomic Sciences stand

Environmental sustainability and animal welfare: a perfect storm

Presentation - UNISG Events

How is the meat we eat produced, and how long does it take? How do the pigs, chickens and cows live on farms, and what's their level of welfare? What are the environmental impacts of raising animals? *Presented by Silvio Greco, marine biologist and UNISG teacher. Free entry while seats last.*

5.30 p.m. - Bra - Via Vittorio - Cinema Impero

Our Milk

Projections

Dairies and cheesemakers represent some of the oldest forms of agricultural cooperation in Italy.

The cooperative system has been largely abandoned over the last 40 years due to the spread of large farms, centralized milk factories and big distribution, yet it remains the most suitable working model for the needs of small- scale agriculture and family farms, the backbone of our rural communities. This documentary puts animals, farmers, herders and cheesemakers in close-up, who together are responsible for extraordinary raw milk cheeses without the use of selected starter cultures. We look at the cooperative dairy of Campolessi in Friuli and the Turnario di Peio in Trentino, both Slow Food Preisida supported by ecomuseums who work to preserve the culture and traditions of these regions. The film was made by Trozdem Film in collaboration with the Ecomuseum of Acque del Gemonese and the Ecomuseum of Val di Peio "Piccolo Mondo Alpino" ("Small World of the Alps"). Director: Michele Trentini. Length: 45' Year: 2018 In Italian with English subtitles. *Tickets cost €4,50 and can be bought at the cinema box office. The director will participate in a post-screening debate. Cinema Impero Multisala: Via Vittorio Emanuele II, 211*

6 p.m. - Pollenzo - University of Gastronomic Sciences - Sensory Analysis Lab

Gorgonzola: love it or hate it? What if it depends on your DNA?

Sensory analysis test - UNISG Events

For the description of this event see Saturday September 21, 12:30 p.m.

6 p.m. - Bra - Via Cavour - Cinema Vittoria

In this world

Projections

Anna Kauber's documentary highlights the lives of female sheep herders in Italy and is the result of a two- year journey of 17,000 km and more than 100 interviews with women aged between 20 and 102. The figure of the herder – from an imaginary and symbolical point of view – has always been associated with men. But a growing number of women are choosing to work in sheep and goat farming, and they are fully involved in their social and economic communities. The documentary is a portrayal of this unfamiliar world, where a female outlook implies taking care of the animals and protecting their extraordinary biodiversity, alongside the majestic high-altitude Italian landscapes they call home. Director: Anna Kauber Year: 2018 Length: 97' In Italian with English subtitles. *Tickets cost €4,50 are can be bought at the cinema box office. The director will participate in a post-screening debate. Cinema Vittoria Multisala: Via Cavour, 20*

6 p.m. - Bra - Piazza XX Settembre - QBA – Quality Beer Academy

IPA and the American craft beer movement – a lesson with Matt Brynildson

Partner Events - Tastings

The United States are without doubt the homeland of the *new wave* brewing. Together with Matt Brynildson, *head brewer* di Firestone Walker, we discover the history of the brewery and the style which has revolutionized the American craft beer movement, through a tasting of four beers from old favorites to the latest creations. *Event bookable at the QBA stand.*

6.30 p.m. - Bra - Via Vittorio - Cinema Impero

Dancing with horned ladies

Projections

What happens when a couple of farmers stop treating their animals with antibiotics overnight? What if they no longer vaccinate their cows, and leave their horns alone? What happens to the land when it is only fertilized with natural manure? What are the consequences of all these choices on cheese made with raw milk, rennet and lactic yeast? *Dancing with horned ladies* is the title of this documentary which seeks to answer these questions through the story of Jan Dirk and Irene Van de Voort, two Dutch farmers who have experienced how animals can be bred in total wellbeing and in balance with the land. Director: Onno Gerritse Year: 2017 Length: 55' In German with Italian and English subtitles. *Tickets cost €4,50 are can be bought at the cinema box office. The director and the protagonist will participate in a post-screening debate. Cinema Impero Multisala: Via Vittorio Emanuele II, 211*

7 p.m. - Bra - Cortile Scuole Maschili - Biodiversity House

Cheese in a sack: a forgotten heritage is back

Conferences - Discover Biodiversity

Cheeses aged in sheepskin sacks probably represent the oldest category of cheeses in the world, and they're still produced across a vast region from the mountains of Elburz in Iran to the rugged hills of Bosnia- Herzegovina, and particularly in Anatolia. The "cheese in a sack" tradition is increasingly at risk, threatened by the abandonment of pastures, migration to cities and hyper-hygiene. On the other hand, the work carried out by a grand alliance of activists, producers and academics is beginning to bear fruit, for example in the recognition of Divle Cave-Aged Cheese as a PDO. Safeguarding these products and maintaining this tradition which is living testament to cheesemaking history is more important than ever. We discuss these stories of cheesemaking resistance with producers and activists from Lebanon, Bosnia-Herzegovina, Turkey and Greece. *Free entry while seats last.* Moderator: Michele Rumiz, Slow Food. Speakers:

- Marbara Abdeni Massaad, journalist and writer (Lebanon)
- Ilhan Koçulu, Gravyer of Boğatepe Presidium (Turkey)
- Babs Perkin, photographer and writer (USA)

7 p.m. - Bra - IPC Velso Mucci - Workshop Rooms

Milk in the Veins

Taste Workshop in Bra

A tasting of some of the finest cheeses being made by young Italian producers with milk in their veins, keeping their family traditions alive through sacrifice and with great passion. From Trentino to Molise via Tuscany and Marche: a tour that links dairy heritage with a vision of the future for Italian artisanal cheesemaking. We'll taste:

- Mugo pine washed rind and Dolomite Blue cheese presented by Irene Piazza of Malga Cavallara, Castello
- Tesino, Trentino
- Manteca and semi-matured Caciocavallo presented by Serena Di Nucci of Caseificio Di Nucci, Agnone, Molise
- Pecorino il Cocolo and Blugian, presented by Salvatore and Gianfranco Mesina of Le Fabbrie, Cavriglia,
- Tuscany
- Montefeltro Cremoso and Robiola presented by Emilio Spada of Cau e Spada, Sassocorvaro, Marche

The cheeses will be paired with Barbera d'Asti La Bogliona 2011, Barbera d'Asti La Bogliona 2008, Barbera d'Asti La Bogliona 1996 and Monferrato Rosso Rouchet 2007 by Cantina Scarpa. *For bookings during the event, check availability at the Event Reception. IPC Velso Mucci: Via Craveri, 8.*

7 p.m. - Bra - Liceo Scientifico Giolitti-Gandino - Workshop Rooms

Ireland and Australia: raw milk and cheesemakers who resist

Taste Workshop in Bra

In some countries raw milk is more tightly controlled than guns. It seems absurd, but's that the way it is. In some countries, like the USA, Australia and Ireland, the legality of making cheese with raw milk is the result of long and ultimately successful campaigns, while in other countries it's still not permitted. Slow Food has always been on the side of producers in this political battle, where opposed systems of production, biodiversity and flavors

are all at stake. This tasting is dedicated to the producers of the resistance, who Cheese supports in their struggle for

legitimacy:

- Cloonconra Moiley Organic and Young Buck blue cheese, both members of the Slow Food Presidium for Irish Raw Milk Cheeses
- Monforte (a raw cow's milk cheese, semi-hard) made by Kym Masters of Section 28 Artisan Cheese in the Adelaide Hills, Australia (presented by Wendy Downes, affineur)
- Hand-made raw milk buffalo cheese "Picasso" covered in Australian Native Saltbush and native wildflowers, made and presented Kris Lloyd of Woodside Cheese, Adelaide, Australia
- Cupitt Tomme de Chèvre made by Rosie Cupitt in New South Wales, Australia

The cheeses will be paired with wines by the Consorzio Alta Langa. *For bookings during the event, check availability at the Event Reception. Liceo Scientifico Giolitti – Gandino: Via Fratelli Carando, 43.*

7 p.m. - Pollenzo - Banca del Vino | Wine Bank - Workshop Rooms

Alpine cheeses and a great year for Amarone

Taste Workshop in Pollenzo

Guffanti, a company of affineurs established in Arona in 1876, likes to define itself as a “family cemented by rennet”.

Today Carlo Guffanti Fiori and his sons Giovanni and Davide represent the fourth and fifth generations. They present a selection of the best alpine cheeses, proposed in combination with Amarone wines from the amazing 2010 vintage.

From the cellar:

- Amarone della Valpolicella Classico '10 Allegrini;
- Amarone della Valpolicella Case Vecie '10 Brigaldara;
- Amarone della Valpolicella Mithas '10 Santi;
- Amarone della Valpolicella Classico Riserva Caterina Zardini '10 Giuseppe Campagnola;
- Amarone della Valpolicella Classico '10 Lorenzo Begali;
- Amarone della Valpolicella Campo dei Gigli '10 Tenuta Sant' Antonio.

Pollenzo, six kilometers from Bra, is the other main hub of Cheese 2019. A special shuttle service will take you from Bra to Pollenzo and back, so you can create your own program and move around easily without using a car. For bookings during the event, check availability at the Event Reception. Banca del Vino: Piazza Vittorio Emanuele 13, Pollenzo.

7 p.m. - Bra - Piazza XX Settembre - University of Gastronomic Sciences stand

Aperitivo with the producers

Tastings - UNISG Events

What better way to end a day at Cheese than a delicious aperitivo? Taste extraordinary foods and first-class drinks while their producers tell you about them in person. Come and discover the stories behind these unique producers to understand how they concoct such wonderful gastronomy. September 20: Antonio Conticello, a student of the three-year undergraduate degree at the University of Gastronomic Sciences, collaborates actively with Alaimo & Conticello, a family company which has been selling street food in Palermo since 1834. Fried breaded balls of cream, chickpea fritters, and lots of other specialties from Sicily. September 21: The Ark of Taste is a project by Slow Food and the University of Gastronomic Sciences which gathers products at risk of extinction which belong to the cultures and traditions of the whole planet. Some UNISG students from Puglia will give you a taste of the cheeses from their region which are on the Ark. Cheeses are accompanied by wines from the same region. September 22: Lorenzo Borgo, a UNISG alumnus, has gone on to found Borgo Affinatori in Asti. Come and taste some of the finest cheeses of the region and find out more about the work of an affineur.

8.30 p.m. - Bra - Piazza XX Settembre - University of Gastronomic Sciences stand

How recovered gelato is made

Tastings - UNISG Events

Some of the greatest gelato-makers from Italy and beyond tell us about their ideas of recovered gelato. There are three themes: forgotten fruits and wild herbs; recovered traditions and the tastes of memory; and products at the end of their life cycle. There'll be an alcoholic gelato aperitivo which mixes recovered traditions and classic cocktails, presented by Stefano Guizzetti of Ciacco and other leaders of the ice cream scene. Event organized by Carlo Catani, ex-director of the University of Gastronomic Sciences and author of the book *Tempi di recupero* (Recovery Time). *Free entry while seats last.*

9 p.m. - Bra - Piazza Spreitenbach - Assopiemonte Dop & Igp – Regione Piemonte | Palco Passachariera with the Grand Occitan Orchestra

Shows

The students and teachers of the Occitan music courses organized by the Lou Dalfin Association form the Grand Occitan Orchestra, a group of 50 musicians that present a concert of songs from the rich *lenga d'òc* tradition. This is one of the largest orchestras in the entire transnational Occitan community, based on a central body of accordions and hurdy-gurdies, the most common instruments in the Occitan lands, accompanied by bass, drums, flutes, clarinets, concertinas, harp, three-hole pipes, fifes, bagpipes, oboes and violins in a unique combination. The courses on which their work is based are held in the Occitan Valleys and in Liguria by Simonetta Baudino, Chiara Cesano, Roberto Avena and Sergio Berardo. In the concert, where they'll be joined by Riccardo Serra on drums and Carlo Revello on bass, a repertoire of traditional Occitan songs as well as original compositions. Some of the musicians will parade through the streets of Bra for the occasion, in a traditional "Passacharriera" playing *lenga d'òc* songs. *Presented by Terres Monviso. Free entry while seats last.*

9 p.m. - Bra - Società Gastronomica

Dinner with the Gastro-education Community of Etna

When Sicilians sit down to dinner there's a total change of spirit. Abundance and pleasure become hard and fast rules, in the dishes and in the concept of conviviality. We invite you to a Sicilian dinner, a Sicily of flexible, evolving recipes, a Sicily which represents a cuisine at the service of pleasure. Accompanied by the UNISG Alumni Ambassador Mario Traina, the protagonists of this evening are Simone Furnari, Luana Torre, Jennifer Porto and Domenico Di Grazia of the Slow Food Gastro-Education Community of Etna, who share their vision of Sicily through the power of food. The dinner will be held at the Società Gastronomica in Strada Montenero, 42, Bra.

9 p.m. - Bra - Piazza XX Settembre - Sigaro Toscano

Toscano Cigars meet Italian wines and cheese selected by Guffanti

Workshop

As they like to define themselves, Guffanti, affineurs of Arona since 1876, are a “family cemented in rennet”. Today Carlo Guffanti Fiori and his sons Giovanni and Davide represent the fourth and fifth generations. They’ll be pairing cheeses to match the following wines:

- Erbaluce di Caluso Doc Passito 2006 – Gnavi Carlo;
- Vernaccia di San Gimignano Docg Riserva I Mocali 2015 – Vagnoni Fratelli;
- Aglianico del Taburno Doc Riserva Vigna Cataratte 2010 – Fontanavecchia.

To complete the picture, Toscano Cigars. *You must be at least 18 years old to attend this tasting. For bookings during the event, check availability at the Event Reception.*

Sunday, September 22

10 a.m. - Bra - Piazza XX Settembre - University of Gastronomic Sciences stand

Breakfast with the producers

Tastings - UNISG Events

Ready to start your day at Cheese in the best possible way? Give yourself the right boost with the most important meal of the day – and have breakfast with a producer! UNISG students propose meetings with two or more producers to begin the day. Each day there are different producers present: discover who and book your place at the UNISG stand. September 21: Three UNISG alumni. Nicola Robecchi, co-founder of Wilden, a small company that selects plants for herbal infusions; Marta Miolo of Frutteto di Marta e Maria, who recovers old, semi-abandoned fruit trees; Luca Grasselli of Cascina Lago Scuro who produces cheese exclusively with the milk from pasture-raised animals. September 22: Antonio Conticello, a student of the three-year undergraduate degree University of Gastronomic Sciences, collaborates actively with Alaimo & Conticello, a family company which has been selling street food in Palermo since 1834. This breakfast will feature Sicilian desserts made with ricotta. September 23: Milk, yoghurt, butter and cream are some of the products of the Fusero farm, which, accompanied by fruit juices from Casa Matilda, make a great start to the day. These two Piedmontese farms also host UNISG study trips, and are based on the principles of clean energy, animal welfare and organic practices.

11 a.m. - Bra - Cortile Scuole Maschili - Biodiversity House

Sardinian herders

Conferences - Discover Biodiversity

Sardinia's herders have been living through a crisis in recent years. In this relatively small land there are three million sheep, whose high-quality milk reflects the rich biodiversity of the island's pastures, but this milk is predominantly sold to cooperative dairies which use it to make Pecorino Romano and Pecorino Sardo (both European PDOs). Over time these cheeses have thus been massified and trivialized, and the price of milk has collapsed. So what's the future for pastoralism in Sardinia? The only way forwards means going back: to small-scale raw milk cheesemaking that respects the land and delivers high-quality products that can be sold at the right price. Slow Food has taken up the challenge and is working to develop new Presidia in Sardinia.

Free entry while seats last. Moderator: Piero Sardo, President of Slow Food Foundation for Biodiversity. Speakers:

- Stefano Olla, coordinator of the Slow Food Presidia on sheep farming in Sardinia (Italy)
- Anna Kauber, director, landscaper, writer
- Salvatore Bussu, reference person and producer of the Slow Food Presidium Sardinian flower of shepherds
- Giovanni Mele, producer of Pecorino della Baronia
- Rosa Canu, producer of Fresa di Ittiri

11 a.m. - Bra - Piazza XX Settembre - University of Gastronomic Sciences stand

Personal Shopper

Guided Visits - UNISG Events

Guided tours of Cheese where you'll discover what's on offer. Cheese is a big event and it can be difficult to navigate, especially if it's your first time, so why not rely on the expertise of the students of UNISG to make the most of your visit? You'll be able to meet the producers in person, participate in tastings and get advice on the best delicacies to buy. *Tours start at the UNISG stand, with the possibility of specific and personalized tours. Repeated at 4 p.m.*

11 a.m. - Pollenzo - University of Gastronomic Sciences -

Get into the Future of Food: Visit the University of Gastronomic Sciences

Guided Visits - UNISG Events

During Cheese the University of Gastronomic Sciences is open to all, giving you the opportunity to discover its courses and visit the campus. Booking is compulsory. Visits last around an hour and are delivered in Italian and English. It's easy to reach the campus from Bra by taking the bus Linea 2 (S. Matteo - Pollenzo - S. Matteo) or by taking the Bra - Pollenzo shuttles during Cheese. Click here for more on bus timetables and shuttles. The meeting point for campus visits will be at Piazza Vittorio Emanuele 9, Pollenzo, under the entrance arch of the Agenzia building. *Contact and bookings via the Cheese website. Repeated at 2 p.m. and 4 p.m.*

11.30 a.m. - Bra - Piazza XX Settembre - University of Gastronomic Sciences stand

The dark side of the Cheese

Presentation - UNISG Events

Raw milk cheese, natural mold, artistic affinage, cow, goat and sheep's milk at their best. That's Cheese. But there's a dark side to cheese too. There's a hellish world of infernal imitations out there, that River Styx of molten milk, where countless fraudulent foods mask scams, the recycling of expired products and relabeling: the dark side of cheese.

Presented by Silvio Greco, marine biologist and UNISG teacher. Free entry while seats last.

12.30 p.m. - Pollenzo - University of Gastronomic Sciences - Sensory Analysis Lab

Gorgonzola: love it or hate it? What if it depends on your DNA?

Sensory analysis test - UNISG Events

Gorgonzola: love it or hate it? What if it depends on your DNA? Take part in a sensory analysis test at the University of Gastronomic Sciences in Pollenzo! You'll taste different types of Gorgonzola and learn to distinguish their sensory qualities. You'll also learn how sensitive you are to different tastes, and contribute to a scientific research project! *Free entry while seats last. You must reserve your place on the Cheese website. Sensory Analysis Lab at the University of Academic Sciences, Via Amedeo di Savoia 8, Pollenzo. Repeated at 2 p.m., 3.30 p.m., 5 p.m., 6 p.m.*

1 p.m. - Bra - Via Cavour - Vicino DiVino

Dutch polder cheese and wine from hills of Piedmont

Workshop

Founded in 1989, L'Amuse is based in Amsterdam and IJmuiden, and manages a selection of over 400 artisanal cheeses. Of these, a selection of five which best represent the Dutch cheesemaking panorama—from fresh goat and cow's milk cheeses to those matured and aromatized with cumin, according to tradition—are proposed in combination with the wines of Contratto and La Spinetta, historic winemakers of Canelli and Castagnole delle Lanze, famous for their "native" sparkling wines and for great reds of the Langhe, respectively. The tasting is led by Betty Koster of L'Amuse

and a representative of Contratto/La Spinetta. We'll taste:

- Boesdoek; Petemoei;
- Wilde Weide Overjarig;
- Boeren Sleutel Leidse;
- Nylander Kruidnagel.

Ticketed event. Book via the Cheese website.

1 p.m. - Bra - IPC Velso Mucci - Workshop Rooms

Sardinia: island cheeses and wines

Taste Workshop in Bra

In homage to a land that has suffered a lot, where sheep's milk is a symbol of the gastronomic culture, with centuries of history that has shaped the very spirit of the island and its people, a culture we can't afford to lose for mere commercial reasons. A journey through the millenary tradition of Sardinia to discover the finest examples of its cheesemaking art. The workshop presents Slow Food Presidia, including two sheep cheeses, Shepherds' Fiore Sardo and Osilo Pecorino, as well as rarities like Fresa di Ittiri and Baronia Pecorino and Ark of Taste products like Axrida Cheese, which is covered in a layer of clay (or axrida, in the Sardinian language) to protect it from the high temperatures. The cheeses will be paired with the wines of Cantina Quartomoro and Cantina di Santadi. *For bookings during the event, check availability at the Event Reception. IPC Velso Mucci: Via Craveri, 8*

1 p.m. - Bra - Liceo Scientifico Giolitti-Gandino - Workshop Rooms

Spain: traditional cheeses from the Camino de Santiago

Taste Workshop in Bra

Alimentos del Camino de Santiago was one of the first Slow Food communities in Spain, founded with the objective of promoting and protecting the traditional foods along the Way of St. James. Here we'll taste some of its most characteristic cheeses, but also other foods and drinks which together tell a story of a mode of production which works in harmony with the environment and the safeguarding of biodiversity. Cheeses:

- Rey Silo Blanco, raw whole cow's milk, **Caseificio Rey Silo**, Pravia, Asturias
- Tetilla, raw cow's milk, **Cooperativa Campo Capela**, A Capela (A Coruña), Galicia

- **Cebreiro**, (Ark of Taste), Santo André Dairy, Castroverde, Lugo, Galicia
- Blue sheep's cheese, **Moncedillo**, Cedillo de la Torre, Segovia, Castile and León.
The cheeses will be paired with: organic honey, cider, sparkling wine by Cantina Mestres, ancient corn wafers and *dulse de manzana* by the chef Miguel Sierra, winner of numerous national and international prizes. *For bookings during the event, check availability at the Event Reception. Liceo Scientifico Giolitti – Gandino: Via Fratelli Carando, 43.*

1 p.m. - Pollenzo - Banca del Vino | Wine Bank - Workshop Rooms

Barolo 1999 and raw milk cheese

Taste Workshop in Pollenzo

Around the medieval town of Ruffia, the landscape of the Cuneo valleys offers the best summer pastures and rich winter foraging to cows, sheep and goats. These flavors are passed on to their milk, and the cheese which is made from it. In this tasting we combine six raw milk cheeses from Caseificio Rabbia with six of the finest Barolo wines from the mythical 1999 vintage. From the cellar:

- Barolo Massara Riserva '99 Castello di Verduno
- Barolo Bricco Parussi '99 Gianfranco Bovio
- Barolo Bussia Dardi Le Rose '99 Poderi Colla
- Barolo Vigna la Rosa '99 Fontanafredda
- Barolo Vigneto Arborina '99 Mauro Veglio
- Barolo Vigneto Corda della Briccolina '99 Batasiolo

Pollenzo, six kilometers from Bra, is the other main hub of Cheese 2019. A special shuttle service will take you from Bra to Pollenzo and back, so you can create your own program and move around easily without using a car. During the days of Cheese you can buy any remaining tickets for this and other events at the Event Reception. This Taste Workshops has been designed exclusively for Slow Food members. The non-member cost includes the Slow Food member card, which will be given to you during Cheese. Banca del Vino: Piazza Vittorio Emanuele 13, Pollenzo.

1.30 p.m. - Bra - Piazza XX Settembre - QBA – Quality Beer Academy

Food pairing – QBA beers and Parmigiano Reggiano

Partner Events - Tastings

A guided tasting of Parmigiano Reggiano of different ages chosen by the Consorzio Parmigiano Reggiano paired with different beers. *Event bookable at the QBA stand.*

2 p.m. - Pollenzo - University of Gastronomic Sciences

Get into the Future of Food: Visit the University of Gastronomic Sciences

Guided Visits - UNISG Events

For the description of this event see Sunday September 22, 11 a.m. Repeated at 4 p.m.

3 p.m. - Bra - Cortile Scuole Maschili - Biodiversity House

Cheesemaker resistance in Europe

Conferences - Discover Biodiversity - Tastings

Under pressure both to conserve tradition and to modernize, our custodians of dairy biodiversity are at risk of extinction. Here we take a journey through Europe to meet the first Slovakian Presidium, Bryndza cheese from the Tatra Mountains, a traditional pastoral production which represents part of the gastronomic heritage of central Europe, as similar cheeses are found across a wide area. There's a Ukrainian variation on the Ark of Taste which will be presented by Hutsul shepherds. We continue onwards with the battle for raw milk which is ongoing in Russia and cheesemaking in Scandinavia. *Free entry while seats last.* Nordici.

Moderator: Carolina Modena, Slow Food. Speakers:

- Anna Kováčiková, producer of Presidium of Bryndza 1787, (Slovakia)
- Irina Demyanyuk, Cheese campaign coordinator in Ukraine
- Maxim Solovev, cheesemaker, Russia
- Anders Westberg, producer and project manager di Levande Ost, Sweden
- Ilhan Koçulu, Gravyer of Boğatepe Slow Food Presidium (Turkey)

3 p.m. - Bra - Via Cavour - Il caffè delle parole

Lambic: spontaneous fermentation, past and future

Partner Events - Presentation

Spontaneous fermentation beers are the most ancient kind in existence. In the Belgian region of Pajottenland a handful of brewers continue to produce beer in the same way as once upon a time: no yeast inoculation, but a slow and natural "spontaneous" fermentation in which, beyond the classic yeasts there are enterobacteriaceae, acetic and lactic bacteria, and *brettanomyces*. These are ancient beers, but also extraordinarily contemporary and which are, after years of difficulty, now enjoying a lively present. We talk about them with Karel Boon of Brouwerij Boon. *Free entrance while seats last.*

3 p.m. - Bra - Piazza XX Settembre - QBA - Quality Beer Academy

German monastic beer

Partner Events - Tastings

From Norbert of Xanten and Hildegard of Bingen right up to the present day, the tradition of *Kloster* breweries has been a constant presence in the country of the famous Purity Law (Reinheitsgebot). We discover the story of German monastic brewing through a guided tasting of four beers. *Event bookable at the QBA stand.*

3:30 p.m. - Pollenzo - University of Gastronomic Sciences - Sensory Analysis Lab

Gorgonzola: love it or hate it? What if it depends on your DNA?

Sensory analysis test - UNISG Events

For the description of this event see Sunday September 22, 12:30 p.m. Repeated at 5 p.m. and 6 p.m.

4 p.m. - Bra - Via Cavour - Vicino DiVino

Cheeses from the Netherlands and Italian and French Wines

Workshop

Founded in 1989, L'Amuse is based in Amsterdam and IJmuiden, and manages a selection of over 400 artisanal cheeses. Of these, a selection of five which best represent the Dutch cheese panorama—from fresh goat and cow's milk cheeses to those matured and aromatized with cumin, according to tradition—are proposed in combination with an exclusive selection of labels proposed by Vicino DiVino of Bra and the artisanal conserves of Fonterosa, historic producers of Serralunga d'Alba. We'll taste:

- Boesdoek – Grignolino 2018, Olim Bauda;
- Petemoei – Pinot Nero 2015 by Bussia Soprana;
- Wilde Weide Overjarig – Le Roches des Violettes rosso (vintage TBD);
- Boeren Sleutel Leidse – Langhe Chardonnay Pensiero Infinito by Bricco Maiolica (vintage TBD);
- Nylander Kruidnagel – Moscato Passito di Tenuta il Falchetto.

Ticketed event. Book via the Cheese website.

4 p.m. - Bra - IPC Velso Mucci - Workshop Rooms

The Queen of Sicilian Pastry: sheep's milk ricotta

Taste Workshop in Bra

Among the most characteristic ingredients of Sicilian pastry, as well as almond, is ricotta.

Made with sheep's milk, we explore a panorama of Sicilian pastry in this workshop. We'll taste:

- Ricotta cannoli, the typical sweet of Carnival
- Cassata, which traces its roots to Arab recipes reworked by the pastry chefs of the convents after the Norman conquest, who were the most refined producers of *così duci* (sweets) in Sicily for centuries.

These will be paired with Moscato wines selected by the Moscato Passito Producers' Association from Valle Bagnario di Strevi. *For bookings during the event, check availability at the Event Reception. IPC Velso Mucci: Via Craveri, 8.*

4 p.m. - Bra - Liceo Scientifico Giolitti-Gandino - Workshop Rooms

Made in Quebec: raw milk cheese and gin

Taste Workshop in Bra

In the last four years gin has staged a remarkable comeback, leading to incredible growth in the sector and numerous local varieties.

Bobby Grégoire, member of the **Slow Food Chef's Alliance** and Canadian food culture specialist, presents an innovative pairing of five gins from Quebec and as many Canadian raw milk cheeses:

- Alfred le Fermier, raw cow's milk, Fromagerie de la Station, Eastern Townships, Québec, Canada
- Tomme du Kamouraska, raw sheep's milk, Fromagerie mouton blanc, Bas-Saint-Laurent, Québec, Canada

- Iberville, raw cow's milk, Fromagerie Au gré des champs, Montérégie, Québec, Canada
- Cru du clocher aged 2 years, raw cow's milk, Fromage au Village, Témiscamingue, Québec, Canada
- Foin des grèves aged 2 years, raw cow's milk, Fromagerie des Grondines, Portneuf, Québec, Canada

For bookings during the event, check availability at the Events Reception. Liceo Scientifico Giolitti – Gandino: Via Fratelli Carando, 43.

4 p.m. - Pollenzo - Banca del Vino | Wine Bank - Workshop Rooms

Natural is possible: raw milk cheese without starters and Triple A wines

Taste Workshop in Pollenzo

When we talk about natural cheese, we mean cheese made without added industrial ferments, which begin with well managed farming (healthy animals which graze freely for most of the year) and continue with non-pasteurized milk which fully conserves its aromatic and nutritional integrity. We propose six great natural raw milk cheeses with as many Triple A wines, whose producers are agriculturalists, artisans, and artists. The combinations:

- Abruzzo: Castel del Monte Canestrato (Slow Food Presidium) and Feudo D'Ugni, San Valentino in Abruzzo Citeriore, Cristiana Galasso
- Sicily: Madonie Provola (Slow Food Presidium) and wine by Calabretta di Randazzo, Massimiliano Calabretta
- Campania: Carmasciano (Ark of Taste) and Cacciagalli di Teano by Diana Iannoccone and Mario Basco
- Veneto: Grappa Mountain Morlacco (Slow Food Presidium) and Musella, San Martino Buon Albergo, by Maddalena Pasqua di Bisceglie
- Piedmont: Robiola di Roccaverano (Slow Food Presidium) and wine by Cascina Degli Ulivi, Novi Ligure, Ilaria Bellott

The cheeses will be paired with "Triple A" (Agriculturist, Artisan, Artist) wines selected by **Velier** of Genoa. *Pollenzo, six kilometers from Bra, is the other main hub of Cheese 2019. A special shuttle service will take you from Bra to Pollenzo and back, so you can create your own program and move around easily without using a car. For bookings during the event, check availability at the Event Reception. Banca del Vino: Piazza Vittorio Emanuele 13, Pollenzo.*

4 a.m. - Pollenzo - University of Gastronomic Sciences

Get into the Future of Food: Visit the University of Gastronomic Sciences

Guided Visits - UNISG Events

For the description of this event see Sunday September 22, 11 p.m

4 p.m. - Bra - Principi di Piemonte - Auditorium CRB

Natural charcuterie: Breeding, farming, natural preservatives

Conferences

To talk of the origins of a cured meat, we must start with the animal breed and the practices used to raise it. There are cured meats made with the meat of native breeds, raised in wild or semi-wild conditions, free to follow their natural instincts, fed well, supplementing what they find rooting around in the open with green fodder and cereals made with corn, barley, wheat, bran, and leguminous proteins. It's easy to see why the meat of animals raised with a natural lifestyle and a healthy diet is capable of being transformed into natural charcuterie, produced using natural preservatives like salt, pepper, chili pepper, spices and smoke. On the other hand, there are industrial farms, where animals are often confined in cramped spaces, with little or no possibility to move, play or explore. Their diet contains urea, silage, and genetically-modified feed which aid the animals to grow bigger and faster, along with antibiotics, hormones, coccidiostats and artificial stimulants. The list goes on in the production of cured meats which use starters, colorants, preservatives, caseinates, thickeners, nitrites and nitrates which conserve the meat from microbial contamination, but also to improve its consistency and appearance. What are the environmental impacts of these wildly different systems? Can animal welfare make a difference in terms of taste? What should we keep in mind in order to look after our own health? We might be tempted to think that farms which are respectful of animal welfare automatically produce natural charcuterie using only natural preservatives. But unfortunately that's not the case: often farmers who work with high-quality meat use nitrites and nitrates when curing the meat.

Speakers

- Alcide Boullis, farmer of the Western White Pig breed (Ark of Taste)
- Vittorio Fusari, member of the Slow Food Chefs' Alliance and producer of natural charcuterie
- Luca Garavaglia, veterinarian and producer of Varzese Cattle (Slow Food Presidium)
- Jacopo Goracci, farmer at the Tenuta di Paganico
- Stefano Liberti, writer and journalist

Moderator

Piero Sardo, President of the Slow Food Foundation for Biodiversity

Free entry while seats last. Auditorium CRB Bra: via Adolfo Sarti, 8.

4 p.m. - Piazza XX Settembre - University of Gastronomic Sciences stand

Personal Shopper

Guided Visits - UNISG Events

For the description of this event see Sunday September 22, 11 a.m.

4.30 p.m. - Bra - Piazza XX Settembre - Parmigiano Reggiano

Natural is possible: Italy, France and the UK

Partner Events - Tastings

Parmigiano Reggiano meets Camembert de Normandie (France) and Artisanal Somerset Cheddar (UK). *Free tasting: first come, first served! You can also sign up in advance at the stand.*

4.30 p.m. - Bra - Piazza XX Settembre - University of Gastronomic Sciences stand

Slow Food Presidia from Piedmont: high mountain honeys and raw milk cheese

Tastings - UNISG Events

Slow Food Presidia from Piedmont: from mountain honeys to raw milk cheeses. In this workshop we'll try to understand how to recognize honeys by their color, smell and flavor (and also by their labels), and pairing three of the members of the High Mountain Honeys Presidium with as many cheeses from Piedmontese Slow Food Presidia.

4.30 p.m. - Bra - Via Cavour - Cinema Vittoria

Anthropocene

Projections

Anthropocene is the third part of a trilogy of documentaries on the impact of human activity on the planet, after *Manufactured Landscapes* (2006) and *Watermark* (2013). A journey across six continents, narrated by Alicia Vikander to tell the story of how we are exploiting natural resources and modifying the environment more than natural phenomena are. The thesis of the Anthropocene Working Group, which started its work in 2009, is that the last 10,000 years constitute a bona fide geological era. Directors: Jennifer Baichwal, Edward Burtynsky, Nicholas de Pencier Year: 2019 Length: 87' In English with Italian subtitles. *Tickets cost €4.50 and can be bought at the cinema box office. Cinema Vittoria Multisala: Via Cavour, 20*

4.30 p.m. - Bra - Piazza XX Settembre - QBA - Quality Beer Academy

The return of wood barrels in brewing - a lesson with Matt Brynildson

Partner Events - Tastings

Besides the classic productions of Firestone Walker, in Paso Robles spacious cellar there are vintage barrels, a series of complex beers in the English tradition aged in oak barrels of different size and origin. A guided tasting of four different wood-aged beers by Matt Brynildson, *head brewer* at Firestone Walker. *Event bookable at the QBA stand.*

5 p.m. - Bra - Cortile Scuole Maschili - Biodiversity House

At five o'clock... it's natural aperitivo time!

Tastings

Natural aperitivo: From the Netherlands to Bulgaria, from the UK to the Langhe hills of Piedmont... This is the perfect chance to taste a rich selection of natural cheeses from

across the world, accompanied with sourdough breads and the wines of Carussin. *Free entry – while seats last - with donations collected to support the Slow Food Foundation for Biodiversity.*

5 p.m. - Pollenzo - University of Gastronomic Sciences - Sensory Analysis Lab

Gorgonzola: love it or hate it? What if it depends on your DNA?

Sensory analysis test - UNISG Events

For the description of this event see Sunday September 22, 12:30 p.m. Repeated at 6 p.m.

6 p.m. - Bra - Piazza XX Settembre - QBA – Quality Beer Academy

Cherries and raspberries in Belgian brewing – a lesson with Karel Boon

Partner Events - Tastings

Among the most important and well-established traditions in Belgian brewing are the Kriek and Framboise, produced with the use of fresh fruit (particularly cherries and raspberries) and spontaneous fermentation. Karel Boon of Brouwerij Boon tells us about the history and stylistic character of these beers through a guided tasting of beers produced by his family-owned brewery.

Event bookable at the QBA stand.

6 p.m. - Pollenzo - University of Gastronomic Sciences - Sensory Analysis Lab

Gorgonzola: love it or hate it? What if it depends on your DNA?

Sensory analysis test - UNISG Events

For the description of this event see Sunday September 22, 12:30 p.m.

6.30 p.m. - Bra - Piazza Spreitenbach - Assopiemonte Dop & Igp – Regione Piemonte | Palco

Cultural imagination in the Varaita Valley – the Var.tan project and DJ set by Groove Sandwich and Carmine Minichiello

Shows

The Var.tan project started as a thesis for a degree in Design & Visual Communication at the Turin Polytechnic, and starts with the recording of the production Toumin del Mel cheese at the Garino dairy, subsequently arranged, edited, mixed and pressed on vinyl. The mix of design and sound opens a new way of looking at, and listening to, the Varaita Valley. The public are invited to interact with the vinyl in a sort of collective scratching session, followed by a hip hop / electronica DJ set by Groove Sandwich and a live performance by Carmine Minichiello, a producer from Naples. *Presented by Terres Monviso. Free entry while seats last.*

7 p.m. - Bra - IPC Velso Mucci - Workshop Rooms

Piedmont: alpine valley goat cheeses

Taste Workshop in Bra

- Mountain valleys are often associated with the idea of abandoned or depopulated places,
- young people who go elsewhere to search for work. Bucking that trend, we can talk of a “return” to the mountains and valleys, and the protagonists of this phenomenon are young people too. One of them is Juri Chiotti, a little over 30, who has returned to the Varaita Valley after gaining a Michelin star in a restaurant in Cuneo, filled with conviction: “whatever job you do, but chefs in particular, you do it better in the land you know best. And I know every angle of this valley, every producer. I know the places to forage for wild herbs. I can give the best of myself here.” With Juri, and across two dishes made with the cheeses of Gian Vittorio Porasso (Tuma d’crava – La servaja), we’ll talk about the mountains as a choice, and how the dedication of chefs and cheesemakers can be the basis for the recovery and protection of mountain valleys. We’ll taste a first course of fresh pasta made of milk and flour, with a goat ragù and matured toma cheese, and a second course which includes aromatic curds and hay

The dinner will be paired with Dogliani Superiore 2011 by Cantina San Fereolo and Langhe Nascetta Cecilia 2018 by Cascina Corte. *For bookings during the event, check availability at the Event Reception. IPC Velso Mucci: Via Craveri, 8*

7 p.m. - Bra - Cortile Scuole Maschili - Biodiversity House

The biodiversity of Spanish Cheese

Conferences - Discover Biodiversity

For centuries Spain has been a land of pastures and tenacious cheesemakers. In the mountainous communities of northern Spain, from Galicia and Asturias to Castile and Leon all the way to Catalonia, herders raise native breeds and produce traditional cheeses with their milk. These pastures rich in endemic vegetation and optimal climates ensure that the raw milk cheeses from cows, goats, and sheep milk are distinguished for the quality and flavor, each one characterized by an intimate connection with its local area. *Free entry while seats last.*

7 p.m. - Bra - Liceo Scientifico Giolitti–Gandino - Workshop Rooms

Pastoral culture in Lazio

Taste Workshop in Bra

The Lazio countryside is testament to ancient pastoral traditions and a connection with the land that is expressed through unique products. Among these, the Roman Countryside Caciofiore—made with vegetable rennet obtained from the flowers of green or globe artichokes (*Cynara cardunculus* o *Cynara scolimus*)—the Conciato di San Vittore Cheese, characterized by the curing of the crust with around fifteen aromatic and officinalis herbs gathered by hand in the production area. We also have the Marzolina, matured for months in a glass demijohn under olive oil. From the herb to the rennet to the cheese, we discover the benefits of do-it-yourself cheese production, which starts with the diet and the welfare

of the animals all the way up to the in-house production of rennet and the conservation of natural microflora present in raw milk. We'll taste:

- Pecorino di Picinisco PDO (fresh), raw sheep's milk
- Pecorino di Picinisco PDO (mature), raw sheep's milk
- Marzolina, Slow Food Presidium, raw goat's milk
- Roman Countryside Caciofiore, Slow Food Presidium, raw cow's milk
- Conciato di San Vittore Cheese, Ark of Taste, raw cow's milk

The cheeses are paired with Maturano IGT and Volumnia biodynamic wines by Danilo Scenna. *For bookings during the event, check availability at the Event Reception. Liceo Scientifico Giolitti – Gandino: Via Fratelli Carando, 43.*

7 p.m. - Pollenzo - Banca del Vino | Wine Bank - Workshop Rooms

Piedmontese white wines meet buffalo milk from Campania

Taste Workshop in Pollenzo

When we think of the most characteristic products made using buffalo milk, we usually think first of mozzarella: after all, it's one of the most renowned, recognized and appreciated Italian foods all over the world. But buffalo milk is much more than that! This workshop is dedicated to a tasting of buffalo mozzarella PDO, buffalo ricotta PDO, and the vintage plate of chef Vittori Fusari (mozzarella, oysters and sea water) in combination with great yet relatively undiscovered white wines of Piedmont. From the cellar:

- Colli Tortonesi Timorasso il Montino 2016 La Colombera
- Colli Tortonesi Timorasso 2016 Derthona
- Borgogno Langhe Bianco 750m s.l.m. Ferdinando Principiano
- Langhe Nascetta del Comune di Novello Anas-cëtta 2017 Elvio Cogno
- Langhe Nascetta 2018 Braida
- Langhe Nascetta Netta 2018 Anna Maria Abbona

In collaboration with the Consortium for the Protection of the Mozzarella di Bufala Campana PDO and the Consortium for the Protection of the Ricotta di Bufala PDO. *Pollenzo, six kilometers from Bra, is the other main hub of Cheese 2019. A special shuttle service will take you from Bra to Pollenzo and back, so you can create your own program and move around easily without using a car. The event can be booked online until 12 p.m. on September 19. During the days of Cheese you can buy any remaining tickets for this and other events at the Event Reception. Banca del Vino: Piazza Vittorio Emanuele 13, Pollenzo.*

7 p.m. - Bra - Via Vittorio - Cinema Impero

The Hedges Will Grow

Projections

A story of love for the land. A new agriculture based on ecology, sustainability, product quality and respect for health, as told by a dozen farmers who've embraced the agroecological model. Shared principles are transformed into concrete daily practices by men and women who, through their work, are changing the countryside, breathing new life into it. The film is

sponsored by, among others, Slow Food Veneto. Director: Dimitri Feltrin Length: 71' Year: 2016 In Italian with English subtitles.

Tickets cost €4,50 and can be bought at the cinema box office. The director will participate in a post-screening debate.

Cinema Impero Multisala: Via Vittorio Emanuele II, 211

7 p.m. - Bra - Piazza XX Settembre - University of Gastronomic Sciences stand

Aperitivo with the producers

Tastings - UNISG Events

What better way to end a day at Cheese than a delicious aperitivo? Taste extraordinary foods and first-class drinks while their producers tell you about them in person. Come and discover the stories behind these unique producers to understand how they concoct such wonderful gastronomy. September 20: Antonio Conticello, a student of the three-year undergraduate degree at the University of Gastronomic Sciences, collaborates actively with Alaimo & Conticello, a family company which has been selling street food in Palermo since 1834. Fried breaded balls of cream, chickpea fritters, and lots of other specialties from Sicily. September 21: The Ark of Taste is a project by Slow Food and the University of Gastronomic Sciences which gathers products at risk of extinction which belong to the cultures and traditions of the whole planet. Some UNISG students from Puglia will give you a taste of the cheeses from their region which are on the Ark. Cheeses are accompanied by wines from the same region. September 22: Lorenzo Borgo, a UNISG alumnus, has gone on to found Borgo Affinatori in Asti. Come and taste some of the finest cheeses of the region and find out more about the work of an affineur.

8.30 p.m. - Pollenzo - Albergo dell' Agenzia - Ristorante Garden

Tradition is innovation: cheese and pasta with Eugenio Boer

Dinner Dates

It's written Boer, pronounced [b:ur], and this phonetic spelling has become the trademark of his new adventure. Half-Italian, half-Dutch, Eugenio Boer has always been on the move. He discovered his passion for cooking at three years old, together with his grandmother, a professional chef. At 12 he started his first apprenticeship in a restaurant, and has since learnt from some of the best: Alberto Rizzo in Palermo, Kolja Kleeberg in Berlin, Gaetano Trovato in Colle Val d'Elsa, Norbert Niederkofler in Badia. Settling down in Milan, he gained his first Michelin star at the Essenza, and now continues his journey in his eponymous restaurant. With his balanced, sophisticated and elegant cuisine, Eugenio Boer offers a dinner based on the forms of milk and pasta, from amuse-bouche to dessert. The dinner will be paired with the following wines:

- Berlucchi '61 Nature Blanc de Blancs Franciacorta 2012,
- Berlucchi '61 Nature Franciacorta 2012 and Berlucchi '61
- Nature Rosé Franciacorta 2012 by Guido Berlucchi (Brescia).

The dessert will be paired with a Marsala by Cantine Florio of the Duuca di Salaparuta group from Marsala, Sicily.

Menu:

- Spaghetti with liquid tomatoes
- Cold Italian pasta
- Trottole *quattro formaggi*
- Scaloppine of raw Fassona beef, with Fontina from the Aosta Valley and raw prosciutto paste
- A Sicilian-style cannolo in homage to the Maestro Corrado Assenza

In collaboration with Pastificio di Martino. Pollenzo, six kilometers from Bra, is the other main hub of Cheese 2019. A special shuttle service will take you from Bra to Pollenzo and back, so you can create your own program and move around easily without using a car. The event can be booked online until 12 p.m. on September 19. During the days of Cheese you can buy any remaining tickets for this and other events at the Event Reception.

8.30 p.m. - Bra - Piazza XX Settembre - University of Gastronomic Sciences stand**How recovered gelato is made****Tastings - UNISG Events**

Some of the greatest gelato-makers from Italy and beyond tell us about their ideas of recovered gelato. There are three themes: forgotten fruits and wild herbs; recovered traditions and the tastes of memory; and products at the end of their life cycle. There'll be an alcoholic gelato aperitivo which mixes recovered traditions and classic cocktails, presented by Stefano Guizzetti of Ciacco and other leaders of the ice cream scene. Event organized by Carlo Catani, ex-director of the University of Gastronomic Sciences and author of the book *Tempi di recupero* (Recovery Time). *Free entry while seats last.*

9 p.m. - Bra - Piazza XX Settembre - Sigaro Toscano**Toscano Cigars, the beers of Baladin, and Historic Rebel cheese****Workshop**

Wood is an old friend of beer. Fermentation tanks, maturation tanks and storage barrels were once all made of wood. But in recent decades it has seemed that wood might disappear from breweries altogether, replaced by steel. Today there are lots of breweries using true barriques, where beers can age and acquire unique characteristics. We talk about it with Teo Musso of Baladin, who presents some *gastronomic* beers paired with different vintages of Historic Rebel Cheese (Slow Food Presidium) as selected by the President of the Cosortium, Paolo Chiapparelli. To complete the picture, Toscano Cigars. *You must be at least 18 years old to attend this tasting. For bookings during the event, check availability at the Event Reception.*

Monday, September 23

10 a.m. - Bra - Piazza XX Settembre - University of Gastronomic Sciences stand

Breakfast with the producers

Tastings - UNISG Events

Ready to start your day at Cheese in the best possible way? Give yourself the right boost with the most important meal of the day – and have breakfast with a producer! UNISG students propose meetings with two or more producers to begin the day. Each day there are different producers present: discover who and book your place at the UNISG stand. September 21: Three UNISG alumni. Nicola Robecchi, co-founder of Wilden, a small company that selects plants for herbal infusions; Marta Miolo of Frutteto di Marta e Maria, who recovers old, semi-abandoned fruit trees; Luca Grasselli of Cascina Lago Scuro who produces cheese exclusively with the milk from pasture-raised animals. September 22: Antonio Conticello, a student of the three-year undergraduate degree University of Gastronomic Sciences, collaborates actively with Alaimo & Conticello, a family company which has been selling street food in Palermo since 1834. This breakfast will feature Sicilian desserts made with ricotta. September 23: Milk, yoghurt, butter and cream are some of the products of the Fusero farm, which, accompanied by fruit juices from Casa Matilda, make a great start to the day. These two Piedmontese farms also host UNISG study trips, and are based on the principles of clean energy, animal welfare and organic practices.

11 a.m. - Bra - Cortile Scuole Maschili - Biodiversity House

Cheesemaker resistance: around the world in 80 cheeses

Conferences - Discover Biodiversity - Tastings

We start with one of the extremes of the globe: the first raw milk cheesemaker in Australia. The next stops on our voyage around the world are in the Americas, where in recent years the true quality and value of raw milk has finally been put under the spotlight. From Canada to Brazil via Ecuador, we hear the stories of courage and passion that allow productions and traditions to survive despite pressure from industry, the market and hostile legislation. *Free entry while seats last.* Speakers:

- Davis Sebastian Boada, Ecuador
- Samuel Brito, produttore di Quejo Diamante (Arca del gusto), Brasile
- Carolina Vinhena Bittencourt, produttrice, Brasile
- Kris Lloyd, Woodside Cheese Wrights, Australia
- Yudy Astrid Pulido Castillo, Colombia

11 a.m. - Bra - Piazza XX Settembre - University of Gastronomic Sciences stand

Personal Shopper

Guided Visits - UNISG Events

Guided tours of Cheese where you'll discover what's on offer. Cheese is a big event and it can be difficult to navigate, especially if it's your first time, so why not rely

on the expertise of the students of UNISG to make the most of your visit? You'll be able to meet the producers in person, participate in tastings and get advice on the best delicacies to buy. *Tours start at the UNISG stand, with the possibility of specific and personalized tours.*

11 a.m. - Pollenzo - University of Gastronomic Sciences -

Get into the Future of Food: Visit the University of Gastronomic Sciences

Guided Visits - UNISG Events

During Cheese the University of Gastronomic Sciences is open to all, giving you the opportunity to discover its courses and visit the campus. Booking is compulsory. Visits last around an hour and are delivered in Italian and English. It's easy to reach the campus from Bra by taking the bus Linea 2 (S. Matteo - Pollenzo - S. Matteo) or by taking the Bra - Pollenzo shuttles during Cheese. Click here for more on bus timetables and shuttles. The meeting point for campus visits will be at Piazza Vittorio Emanuele 9, Pollenzo, under the entrance arch of the Agenzia building. *Contact and bookings via the Cheese website. Repeated at 2 p.m. and 4 p.m.*

11.30 a.m. - Bra - Piazza XX Settembre - University of Gastronomic Sciences stand

Hospitality training

Presentation - UNISG Events

The permanent training regime of tour operators is a long-term strategy to develop an integrated hospitality offering, up to date and respectful of the peculiarities of a unique local area like the border regions around Monviso. We present the Alcotra Formats project, which unites dozens of towns and institutions in the region, and aims to provide an adequate tourist offering which has been lacking in the past. At the end of the event there'll be a tasting of raw milk cheeses from the border region of Terres Monviso. *Presented by Michele Antonio Fino, UNISG teacher.*

Free entry while seats last.

12.0 p.m. - Pollenzo - University of Gastronomic Sciences - Sensory Analysis Lab

Gorgonzola: love it or hate it? What if it depends on your DNA?

Sensory analysis test - UNISG Events

Gorgonzola: love it or hate it? What if it depends on your DNA? Take part in a sensory analysis test at the University of Gastronomic Sciences in Pollenzo! You'll taste different types of Gorgonzola and learn to distinguish their sensory qualities. You'll also learn how sensitive you are to different tastes, and contribute to a scientific research project! *Free entry while seats last. You must reserve your place on the Cheese website. Sensory Analysis Lab at the University of Academic Sciences, Via Amedeo di Savoia 8, Pollenzo. Repeated at 2 p.m.*

**12.30 p.m. - Bra - Piazza XX Settembre - University of Gastronomic Sciences stand
Eat-In**

Lunch - Special Events - UNISG Events

To conclude the 12th edition of Cheese we couldn't do it any other way but the traditional Eat-In, a big lunch where everyone brings a plate to share and celebrate! Meet up and cook together, or simply bring a bottle of wine: the students of UNISG will try to save as much as possible from the markets and Slow Fish stands to create an event against food waste. The Eat-In is a plastic free event so bring reusable plates, cups and cutlery where possible: it's a small gesture to reduce waste, and show respect for the environment! *Timetable and location to be confirmed. Free entry while seats last.*

1 p.m. - Bra - Liceo Scientifico Giolitti-Gandino - Workshop Rooms

The French master affineur: a lesson by Hervé Mons

Taste Workshop in Bra

Cheese is a system that puts environmental factors together with animal welfare, milk quality and human skill in order to transform these elements into a quality product. If our objective is to conserve the flavors, consistencies, aromas, peculiarities and—most importantly of all—the pleasure food, we need living cheeses which express their terroir, without artificial assistance. A grand tasting conducted by the French affineur Hervé Mons, where we'll discover:

- Castillon, raw sheep's milk, Saint-Martin-de-Castillon, Provence-Alpes-Côtes d'Azur
- Plancherin d'Arêches, raw goat's milk, Savoie, Beaufortin Valley
- Petit Blaja, raw goat's milk, Haute Garonne, Midi-Pyrenees
- Mistralou, raw goat's milk, Simiane-la-Rotonde, Provence-Alpes-Côtes d'Azur
- Salers Breed Cheese, raw cow's milk, Cantal, Auvergne

In collaboration with Hervé Mons. The cheeses will be paired with Curtefranca Bianco 2008 and Corte del Lupo Rosso 2016 by Ca' del Bosco. *For bookings during the event, check availability at the Event Reception. Liceo Scientifico Giolitti – Gandino: Via Fratelli Carando, 43.*

1 p.m. - Pollenzo - Banca del Vino | Wine Bank - Workshop Rooms

Noble lineage: Parmigiano Reggiano and Nobile di Montepulciano

Taste Workshop in Pollenzo

Parmigiano Reggiano is not an industrial production. Even if, overall, when we talk about this prestigious PDO we're talking about millions of forms and a sea of milk, the cheesemaking is divided among around 330 dairies, small artisans. While they all respect the same rigid rules, they are distinguished by significant variations in their production. At Cheese we propose a tasting of the "King of Cheese" at different stages of maturity and a dish created by the chef Giuseppe Barbero of the Garden restaurant at the Agenzia di Pollenzo. These will be paired with a selection of Nobile di Montepulciano wines proposed by Tenuta Avignonesi. In collaboration with the Consortium for the Protection of Parmigiano Reggiano.

Pollenzo, six kilometers from Bra, is the other main hub of Cheese 2019. A special shuttle service will take you from Bra to Pollenzo and back, so you can create your own program and move around easily without using a car. For bookings during the event, check availability at the Event Reception. Banca del Vino: Piazza Vittorio Emanuele 13, Pollenzo.

1 p.m. - Bra - IPC Velso Mucci - Workshop Rooms

Slovakia: cheese and beer, pastures and flowers

Taste Workshop in Bra

A workshop dedicated to the virgin soils of the Tatra National Park and the Podpol'anie region, respectively in northern and central Slovakia. Here the hills and mountains provide the ideal environment for the production of specialties such as Zazrivsky Korbacik, a steamed cow's milk cheese with an unusual braided whip-like shape; Parenica, made with the raw milk of local sheep breeds; and Bryndza, a sheep's cheese produced since at least the 18th century, which is offered in two versions: *smirkas*—a toast with Bryndza cheese, paprika and onion—and in the traditional Slovakian dish of *demikat*. The three cheeses, ambassadors of the Slovakian Ark of Taste, will be served with silver fir honey and spruce sport marmalade as well as a juniper spirit and Honey Ale-Romuald beer, brewed with the addition of mountain flower honey from the Pieniny national park. To finish, a Slovakian dessert: *zincica* with blueberries and red fir marmalade. *For bookings during the event, check availability at the Event Reception. IPC Velso Mucci: Via Craveri, 8*

2 p.m. - Pollenzo - University of Gastronomic Sciences -

Get into the Future of Food: Visit the University of Gastronomic Sciences

Guided Visits - UNISG Events

For the description of this event see Monday September 24, 11 a.m. Repeated at 4 p.m.

2 p.m. - Pollenzo - University of Gastronomic Sciences - Sensory Analysis Lab

Gorgonzola: love it or hate it? What if it depends on your DNA?

Sensory analysis test - UNISG Events

For the description of this event see Monday September 23, 12:30 p.m.

4 p.m. - Pollenzo - University of Gastronomic Sciences -

Get into the Future of Food: Visit the University of Gastronomic Sciences

Guided Visits - UNISG Events

For the description of this event see Monday September 24, 11 a.m.

4.30 p.m. - Bra - Piazza XX Settembre - University of Gastronomic Sciences stand

The science of cheese presented by Good Mood Food

UNISG Events - Workshop

A meeting at the University of Gastronomic Sciences in Pollenzo between an Israeli and an Italian student has led to the creation of Good Mood Food. It's a group which aims to

create, experiment and educate using food. The focus of this workshop is the chemistry of cheese, the different types of coagulation, explaining in detail what turns a simple milk into a delicious cheese, an ancient tradition which is still evolving today. *Free entry while seats last.*

5 p.m. - Bra - Cortile Scuole Maschili - Biodiversity House

At five o'clock... it's natural aperitivo time!

Discover Biodiversity - Tastings

Natural aperitivo: Local breeds who graze happily in the open air, animals whose meat is cured without nitrites or nitrates. Making natural charcuterie is possible, as well as being healthy and fair. We'll wash them down with the wines of Carussin and natural breads, in a tasty aperitivo to discover the finest natural charcuterie in production today. Moderator: Salvatore Ciociola, Slow Food. *Free entry - while seats last - with donations collected to support the Slow Food Foundation for Biodiversity.*

6.30 p.m. - Bra - Piazza XX Settembre - University of Gastronomic Sciences stand

Aperitivo with the producers

Tastings - UNISG Events

What better way to end a day at Cheese than a delicious aperitivo? Taste extraordinary foods and first-class drinks while their producers tell you about them in person. Come and discover the stories behind these unique producers to understand how they concoct such wonderful gastronomy. September 20: Antonio Conticello, a student of the three-year undergraduate degree at the University of Gastronomic Sciences, collaborates actively with Alaimo & Conticello, a family company which has been selling street food in Palermo since 1834. Fried breaded balls of cream, chickpea fritters, and lots of other specialties from Sicily. September 21: The Ark of Taste is a project by Slow Food and the University of Gastronomic Sciences which gathers products at risk of extinction which belong to the cultures and traditions of the whole planet. Some UNISG students from Puglia will give you a taste of the cheeses from their region which are on the Ark. Cheeses are accompanied by wines from the same region. September 22: Lorenzo Borgo, a UNISG alumnus, has gone on to found Borgo Affinatori in Asti. Come and taste some of the finest cheeses of the region and find out more about the work of an affineur.

8.30 p.m. - Pollenzo - Albergo dell'Agenzia - Ristorante Garden

Behind the best cheese there's grass

Dinner Dates

Put yourself in the hooves of a sheep, a cow, a goat... you'd probably have little doubt about what food to eat. Can you beat the beauty of a pasture? An extraordinary floral variety characterizes the ridges, meadows and rocky landscapes of the Maritime Alps, where Alpine, Subalpine, Middle-European and Mediterranean species coexist. This biodiversity provides a diet rich in aromas and nutrients which is naturally conferred to the milk of the animals

who graze here. For the last meeting of Cheese 2019 our favorite osterias and restaurants from the valleys of Cuneo bring their local pasture-raised dairy products, using them in dishes reflect fresh ideas and skilled hands.

- From Frassinò, Val Varaita, Reis – Cibo Libero di Montagna
- From Vernante, Val Vermentagna, Il Nazionale
- From Marmora, Val Maira, Lou Pitavin
- From Valdieri, Valle Gesso, Locanda del Falco
- From Roccasparvera, Valle Stura, La Fame.
- From Paesana, Valle Po, Osteria Alpino

Come and discover the panorama of grass-fed dairy in the Maritime Alps and the stories behind it.

Menu

- *Subrich* potato cakes with deer meat, a light fondue of Ostana toma cheese and porcini mushrooms (Osteria Alpino)
- Roasted peppers with goat's milk robiola, bread with anchovies, mint and lemon zest (Locanda del Falco)
- Cream of grilled onions, Toumin dal Mel cheese, beer vinegar and chestnut bread (Reis – Cibo Libero di Montagna)
- Caramelline di Nostrale with cream of nettles and wild thyme butter (Lou Pitavin)
- Veal cheek cooked in milk, mustard and liquorice (Il Nazionale)
- Goat's cheese ricotta cake with hazelnut pastry (La Fame)
- Bread and breadsticks from the wood-fired oven of La Fame.

The dinner will be paired with "Triple A" (Agriculturist, Artisan, Artist) wines selected by Velier of Genoa. *Pollenzo, six kilometers from Bra, is the other main hub of Cheese 2019. A special shuttle service will take you from Bra to Pollenzo and back, so you can create your own program and move around easily without using a car. For bookings during the event, check availability at the Event Reception.*

